

THE NATIONAL Provisioner

Volume 101

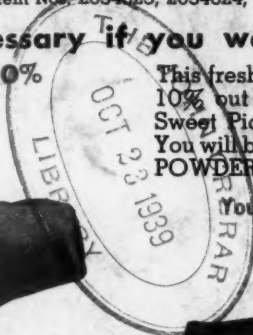
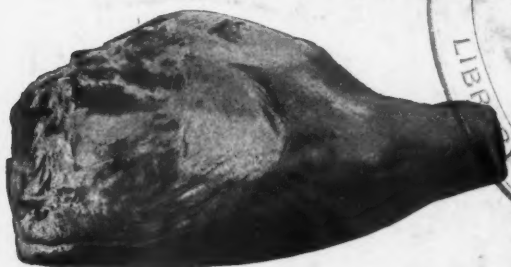
Meat Packing and Allied Industries

OCTOBER 31, 1939

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Registered U.S. Patent Nos. 2054623, 2054624, 2054625, 2054626

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The PRAGUE POWDER Cure is "The Safe, Fast Cure" and produces the Rich, Ripe Flavor in the "Ready-to-Eat Ham."

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SAVES
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The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER

Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American Meat
Packers.

Published weekly at 407 So. Dearborn St.,
Chicago, Ill., by The National Provisioner,
Inc.

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Los Angeles

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Yearly Subscription: U. S., \$3.00; Canada,
\$4.00; foreign countries, \$5.00. Single copies,
25 cents.

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Inc. Trade Mark registered in U. S. Patent
Office. Entered as second-class matter, Oct. 8,
1910, at the post office at Chicago, Ill., under
act of March 3, 1879.

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(Mail and Wire)

"THE NATIONAL PROVISIONER
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daily market transactions and
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and greases, sausage materials,
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markets, etc.

For information on rates and
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visioner Daily Market Service, 407
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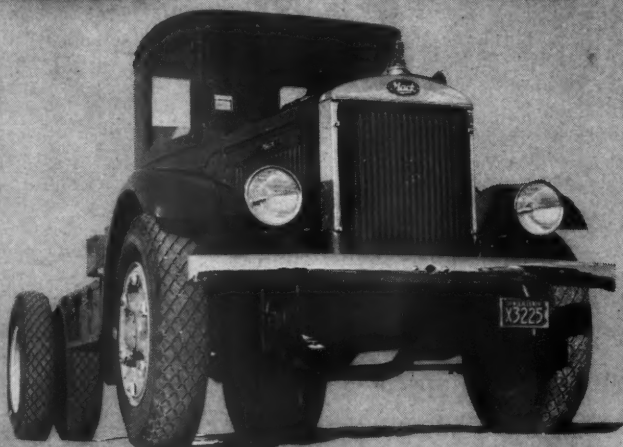
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No Mack truck ever needs "breaking in." For, before it leaves the Mack factories, the vital parts of every truck are put through exacting tests which have been especially developed by Mack engineers to anticipate and guard against failure in years of actual service. Mack owners

can tell you what this means . . . less break-downs, less time out for repairs, rigid maintenance of their truck schedules, and longer useful life. Now, as during 39 years of quality leadership, any Mack offers the greatest truck value in the world. **MACK TRUCKS, INC., NEW YORK, N.Y.**



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"BOSS" Super Grate Dehairer—No. 118



For plants in which there is not much space available but which require dehairers of greater capacity and for heavier duty than the Grate, this No. 118 "BOSS" Dehairer is an ideal machine.

It is equipped with a lift with which the hog is raised out of the scalding tub and deposited into the dehairer. As the lift ascends, the movable bars that are seen above the belt scrapers are withdrawn. When the hog has been thrown into the dehairer, the lift descends and the movable bars are lowered over the hog. These bars help to keep the hog from being lifted too

high by the belt scrapers and thereby retain a steady contact of the belt scrapers with the hog carcass, assuring a perfect, complete scraping of hair and scurf.

This dehairer is equipped with 11 8-point stars having the standard 5-inch belt scrapers. It will handle one or more hogs weighing 100 to 800 lbs., with an average capacity of 150 hogs per hour.

The No. 118 Dehairer can also be furnished with 3 in. and 4 in. belt scrapers if the type of hogs for which it is required demands this construction.

NOW IS THE TIME to check your belt scrapers. Are you sure you are getting the best service out of them? **REMEMBER**, it is not the first cost but the saving effected in better cleaned hogs, that counts.

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**She's a housewife . . . one of millions who are self-made experts on
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● That's one of the reasons we say that Armour's Natural Casings will do a better job for you . . . their porous texture permits the great smoke penetration that means a finer, tastier sausage—bigger sales—every time. After all, it's the smoking process that gives so many sausages their distinctive, tangy flavor . . . has made them a favorite American dish. And natural casings insure your product that full-smoked goodness.

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Natural Casings are your logical choice. Being flexible, they cling tightly to the sausages, giving them a fresh, well-filled appearance at all times. They have the natural ability to keep your sausages juicy and appetizing. And the strict Armour standards of grading and processing are your guarantee of highest quality.

Give your next order to your local Armour Branch House. It's a sound step in the right direction—toward better sausage and bigger sales.

ARMOUR'S NATURAL CASINGS

ARMOUR and COMPANY • CHICAGO

THE NATIONAL PROVISIONER

OCTOBER 21, 1939

*The Magazine of the Meat
Packing and Allied Industries*

New Methods Cut Costs In Sausage Manufacturing

REDUCING the amount of unproductive labor and the distance over which unproductive labor is performed at the sausage stuffing table has made it possible to speed up linking operations as much as 30 per cent in some meat packing and sausage manufacturing plants.

The interesting aspect of such an accomplishment is that a saving of this magnitude can be made in an operation which has been performed as long as sausage has been made, and which has been under close scrutiny of packinghouse and sausage manufacturing plant executives for a great many years. Of considerable importance, also, is the fact that the saving is, for the most part, being obtained by changes in operating procedure, and without need for any considerable investment in new equipment or facilities.

Possibilities of increasing linking production and cutting linking costs in any meat packing or sausage manufacturing plant depend on conditions at the stuffing table and methods employed. It seems probable, however, that linking operations can be speeded up in a great many more sausage manufacturing departments by following methods by which packers have obtained the cost reduction

results mentioned here.

When studying linking procedure with a view to reducing cost of the operation, these packers have assumed that productive labor is that which is expended in actually linking product, and that all

other operations are unproductive. The end sought is more time for linking for each operator who performs this work. Obviously, linking time can be increased only by reducing the amount of time workers spend at other tasks.

Time required for each linker to perform each and every operation at the stuffing table is determined by checking with a stop watch. Productive and unproductive working time is calculated from the data obtained by these time and motion studies, and this information is used to determine which operations, exclusive of linking, are time consuming and unduly costly. These unproductive operations are then studied to learn how the labor expended on them can be eliminated or reduced.



EQUIPPED TO INCREASE LINKING PRODUCTION

Each casing is stuffed into a pan in which sausage is moved from stuffing machine to linkers. Trolleys operated on overhead wires transfer sticks of linked sausage to hanging cage. Note absence of unlinked sausage on table and pans on overhead rack in position to be used by stuffing machine operator. It is easy to slide the pans over the table from the stuffing machine to the linkers.

In one meat packing plant, time and motion studies of operations at the stuffing bench revealed that unproductive labor, in amounts to justify serious thought and study, was being expended in two operations. More time than appeared to be necessary was being spent in distributing sausage to the linkers after it came off the stuffing horn. The other considerable loss was occasioned by the time required for each linker to walk from her station at the stuffing table to the cages on which the

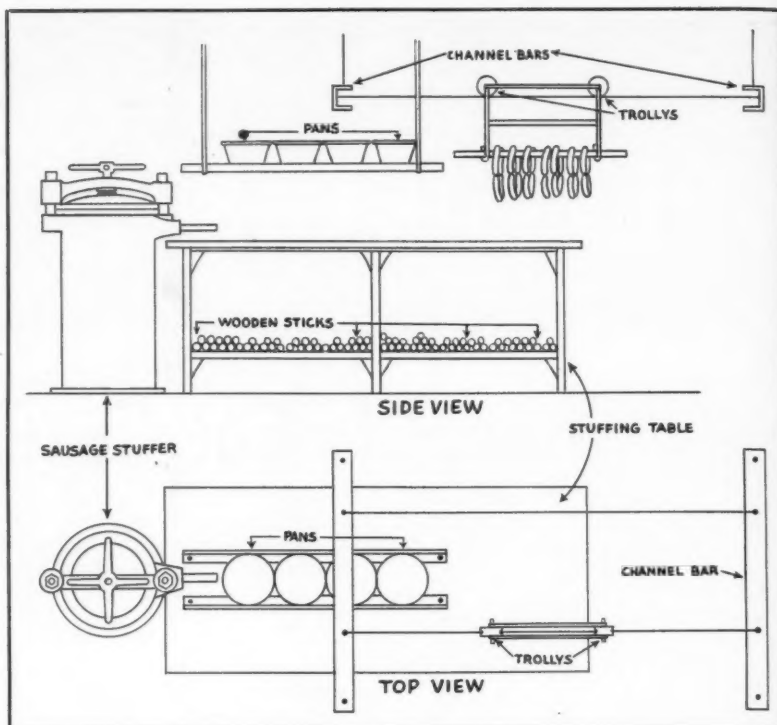
linked sausage is hung and back to her position. A third operation, the efficiency of which apparently might be increased, and which has been left for future study, is that of placing linked sausage on sticks before hanging it on the cage.

At times, sausage is stuffed faster than it can be linked and the product may pile up on the table in front of the stuffing machine. The various pieces sometimes become tangled, requiring time to separate them. The usual procedure in such cases is to find an end and pull the sausage free. It was determined that this requires more of the linkers' time than might be suspected and the rough handling to which the sausage is subjected frequently results in broken casings. Even if the sausage is not permitted to pile up on the table, time must be taken from linking to move the sausage to the point where it is required by a linker.

Present Methods Objectionable

Methods generally employed to handle sausage on the stuffing table before linking are also objectionable from other angles than their cost in unproductive time. Several hands frequently touch the product before it reaches the worker who will link it and, in the case of some varieties, particularly pork sausage in sheep casings, the casing may be damaged during handling. If finger nails do not puncture the casing, the mere act of sliding the sausage over the table may damage some portion of it to a degree that it will break during linking or subsequent processing.

Many suggestions for increasing the efficiency of handling prior to linking were studied in the plant in question. Plan of placing the stuffing machine at one side of table, equi-distant from the ends, was given serious consideration. Such an arrangement reduces average distance over which sausage is moved from stuffing machine to linkers and cuts down unproductive labor and the possi-



HOW PAN RACKS AND TROLLEYS ARE INSTALLED

Elevation and plan views of stuffing table equipped with overhead pan rack and trolleys. With this auxiliary equipment one packer was able to increase linking production 30 per cent.

bility of damage to casings. The idea was abandoned, however, due to floor space limitations and the fact that a better plan was evolved.

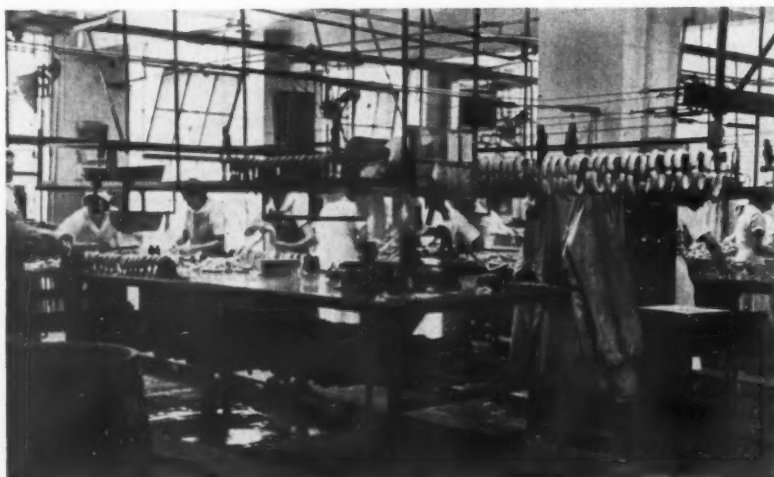
This consists of stuffing sausage into round aluminum pans with flanged top edges and moving each pan with one motion along the table to a point at or near where it will be linked. A pair of parallel angle irons suspended above

the stuffing table and spaced to fit the flange of the pans provides a means for returning them to stuffing machine.

This method of moving sausage on the stuffing table saves time and labor because no care is required to avoid damaging product and a pan slides farther with the same effort than does a pile of stuffed sausage. A pan is used for each casing stuffed. There is no tangling, therefore, and no time is spent in separating a length from a pile. The linker turns over the pan in front of her and places the container on overhead angle iron rack. She never has to search for the casing end or to manipulate sausage into position for linking. Because she spends less time getting ready to link, she has more time for linking and turns out a greater volume of product.

The problem of reducing the time required for hanging sticks of linked sausage on the cages was solved in an equally ingenious manner—by providing overhead trolleys to carry sticks of sausage from table to hanging rail. Rail on which the empty cages hang, and on which linked sausage is conveyed to smokehouse or cooler, is placed at right angles to stuffing tables. Such an arrangement is not convenient to most of the linkers and is not generally used in sausage manufacturing rooms with sufficient floor space to permit installation of rails between tables.

However, even this latter arrangement requires expenditure of unproduc-



SAUSAGE ON WAY TO CAGE

A stick of linked pork sausage being transferred on overhead trolley from stuffing table to hanging cage. Two trolleys are installed over each side of the table.

tive labor, time and motion studies revealed, and in this instance was not considered. It was not only believed that a more efficient plan could be devised, but also that the space required for rails between tables might be required soon for installation of another stuffing machine and table.

The plan finally developed to enable linkers to cut down the time required to hang sticks of sausage is shown in accompanying sketches and illustrations. Channel irons are installed at right angles to tables and in position so that four wires can be stretched tightly over the table area occupied by linkers. On each of these wires is a two-wheel trolley on which a stick of linked sausage is placed. A slight push is sufficient to send one of these loaded trolleys from any point at the stuffing table to the hanging rail. A worker is stationed at end of trolley travel to remove stick, place it on cage, arrange links on stick and return trolley to the table.

Sticks are stacked under stuffing table at each linker's station. There is no need, therefore, for any linker to move from her position. Lost motion and unproductive effort are reduced to a minimum; time that can be devoted to linking is materially increased and linking operations are speeded up accordingly.

Production Up 30 Per Cent

Two packers, one in the Middle West and the other in the East, have equipped their sausage stuffing tables in the manner described. One of them has said that the new procedure has increased production at the stuffing table 30 per cent. Results in the other plant are believed to be equally good.

Unproductive labor at the stuffing table may be decreased further, time studies indicate, by improving methods of handling sausage from the table onto the stick. Some products, including pork sausage, can be linked directly on a stick supported at a convenient height above the linking table. It is common practice to link some other products, notably franks in artificial casings, in squares on the table. These are picked up on arm of linker and transferred to the stick.

It is possible a plan might be devised for linking and placing the franks on the stick in one operation. This would necessitate a device to hold one end of the stick, leaving the other end free. The stick should be about 8 in. above the table when in position to receive the links. It would be necessary to determine whether it would be more convenient for the linker to have the stick parallel or at right angles to the tables. Any saving per pound that could be made by linking on the stick would not be great, but the total saving might be considerable in plants where sausage production is large.

Another small but worth-while saving is being made at the stuffing table in some plants during production of pork sausage. One objective when stuffing



END OF TROLLEY TRAVEL

This view shows position of cage in relation to stuffing table. Worker has just removed a stick of linked pork sausage from the trolley and placed it on the cage.

this product should be to keep it as dry as possible and to stuff and link it with little rough handling.

In the plants mentioned, linking is done on a heavy bath towel spread on the table in front of each linker. The towel prevents some damage to the product, it is claimed, keeps it cleaner and also absorbs considerable moisture from the outside of the casing. Inasmuch as the casing is drier when the sausage goes into the cooler, there is less moisture to be evaporated and refrigeration cost is reduced. When a towel becomes so wet that it will absorb little more moisture it is replaced with a clean, dry one.

U. S.—CHILE TRADE PACT

A trade agreement between United States and Chile is being negotiated, according to announcement by the Secretary of State. November 11 has been set as the closing date for submission of briefs and for applications to be heard at the public hearings which open November 27. List of products on which the United States will consider granting concessions to Chile are largely vegetables and fruits. No list of products on which the United States will attempt to obtain concessions from Chile has been announced.

MEATLESS DAYS FOR FRANCE

The rigors of war are making themselves felt in France in the form of restrictions on the use of meat. New government rulings prohibiting the sale of meat by markets, shops and restaurants on Mondays, and permitting only mutton, pork and veal to be sold on Tuesdays, were announced October 17 by the French commissioner of information.

USE OF "VIRGINIA" ON MEAT

Federal Trade Commission recently handed down a decision concerning the use of "Virginia" in describing a certain brand of corned beef hash and ham. It ordered one company selling deviled ham and corned beef hash represented as "Old Virginia" products to cease using this designation because the cattle and hogs from which the products were manufactured were not grown in the state of Virginia.

The commission pointed out that because it is recognized that a state's name is a commercial asset of the state concerned, it should be protected against misuse of its name. This is in keeping with the recent tendency of states to use the state name in publicizing quality items which are produced in that state. The states are, as a consequence, becoming increasingly alert in protecting themselves against misuse of their names.

NEW WAGE-HOUR HEAD

Elmer F. Andrews, original administrator of the federal wage-hour act, has resigned his post, President Roosevelt announced this week. The resignation became effective October 16. He will be succeeded by Col. Philip Fleming, at present army district engineer at St. Paul, Minn. Although army regulations forbid assignment of the title of administrator to Col. Fleming, he will function in the capacity of administrator, it is announced.

The resignation of Mr. Andrews was accompanied by that of Paul Sifton, deputy administrator, who explained his action was taken "to facilitate the work of the new management." No acting administrator has yet been named to assume the title of acting administrator of the law.

New Trucks Blend Performance with Beauty

TWO new meat distributing trucks, placed in service recently, will be of considerable interest to packers and meat plant delivery superintendents because of their attractiveness and unusual details of body design. One of these units—a semi-trailer job—is owned by the Essem Packing Co., Lawrence, Mass. The other is the property of the Theurer-Norton Provision Co., Cleveland, O., producers of Paradise brand ham, bacon and sausages.

The Essem truck has large payload capacity. It services delivery units operating some distance from the plant and transports heavy loads of product from the plant to the branch at Worcester. Body is 20 ft. long, 7 ft. wide inside and 6 ft. high. It is insulated with 3 in. of Dry-Zero, lined with sheet steel and has a heavy diamondette steel floor. Front of trailer is of new design, roof is of the French type and rear is streamlined.

Entrance to body is from the rear through double doors. Protection for this end is provided by a heavy duty bumper with step. Body was built by Robbins & Burke, Cambridge, Mass., and is refrigerated with a three-motor forced convection water ice bunker specially designed for this job. Body is mounted on a Mack chassis and is hauled by a Mack tractor. This new



SERVES TRUCKS AND BRANCH HOUSE

This attractive semi-trailer unit supplies with product trucks operating on routes a considerable distance from the plant and also transports heavy loads to the branch house.

truck is shown in above illustration.

The Theurer-Norton body was designed by Warnsman, Inc., Cleveland, O., to mount on a long wheelbase, 1½-ton chassis of any make. Outside dimensions are approximately 12½ ft. long, 6½ ft. wide, and 6 ft. high from the chassis frame, with a drop skirting on the body 12 in. below the frame. Inside dimensions are 12 ft. long, 6 ft. wide and 5½ ft. high. Refrigeration is supplied with Kold-Hold units and a

1 h.p. Kelvinator compressor operated by a Century motor.

Tests made on this truck have shown that it will maintain a temperature lower than 50 degs. F. under regular route conditions and will maintain an average temperature of 42 degs. F. during a day's operation when the outside temperature is 90 degs. F. Compressor is operated only at night when the truck is in the garage, from 7 to 8 hours being required to recharge the cold plates fully.

In one test, during which doors were opened as many times as would be required during a day on an average route, the compressor was not operated

(Continued on page 36.)

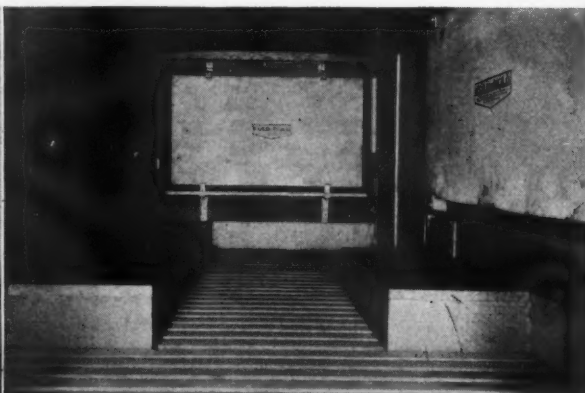
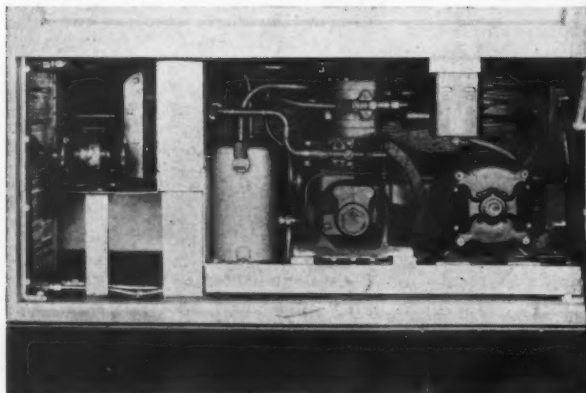


HOLDS 42-DEG. TEMPERATURE

LEFT.—New delivery truck of Theurer-Norton Provision Co., Cleveland, O., delivers high refrigerating efficiency. Results of temperature tests are described in accompanying article.

BELOW, LEFT.—Motor-driven condensing units for charging truck's Kold-Hold plates. Units are installed in compartment at left side of body, near front.

BELOW.—Interior of Theurer-Norton truck, showing installation of Kold-Hold plates. Plates are recharged in 7 to 8 hours.



Board's Program Reaches 125,000

WITH fall meat promotion program of the National Live Stock and Meat Board off to a flying start, approximately 125,000 homemakers have been given instruction in the selection and preparation of meat and have heard the latest facts concerning its high food value at schools of meat cookery. These have been held in 4-day sessions in 19 different cities to date, according to the Board.

The success which has attended the program indicates the increasing interest of Mrs. America in building her meals around the meat dish. In a single week recently, schools held in Kentucky, Pennsylvania and Illinois cities, reached 40,000 homemakers. With the program inaugurated in January, 1933, the Board reports that since that time it has conducted schools of meat cookery in 193 cities in 41 states.

A total of 72 meat dishes are being prepared this year in each school. The repertoire includes such dishes as Spanish steaks, beef stew aristocrat, country club steaks, pork shoulder roast, buffet ham, roast Canadian style bacon, leg of lamb Francais, Oriental lamb stew, rolled lamb roast, potted veal with dumplings, Swedish meat balls, baked sausage patties, meat fritters and many other meat dishes which are prepared in full view of the audiences.

Meat's Value Stressed

In addition to meat dishes, those in charge prepare other foods served to best advantage with various meats. Performing in the double role of cooks and lecturers, the Board's specialists discuss fundamentals of meat cookery, value of meat in reducing and gaining diets, meat in the child's diet, and stress value of meat as a source of protein, iron, calories, phosphorus and vitamins.

In line with the increasing interest in lard, this product is being stressed in every session. Lard is being used in preparation of thrifty different dishes in each school, according to the Board. The housewives attending become well acquainted with the fact that lard makes the tenderest, flakiest pie-crusts, light and feathery cakes and that lard is excellent for frying and deep-fat frying. In addition, they are given information showing that lard is a rich source of various food essentials necessary for growth and health.

A new feature which is proving popular at the cooking school programs this year is a quiz contest in which homemakers take part. Questions deal mainly with statements about meat and lard. Here are a few typical statements being used in the contest:

"Liver is always used in the treatment of anemia."

"Pork should always be cooked to the well-done stage."

"Braising makes meat tender."
"Lamb is available all the year 'round."
"A pot-roast is always cooked in a covered pan."

Cooking school lecturers find that this kind of a contest gives them an excellent indication as to how much of cooking school instruction is being absorbed by the housewives. It creates unusual interest on the part of participants.

B. A. I. EXAMINATIONS

Examination for junior veterinarian in the Bureau of Animal Industry is announced by the United States Civil Service Commission. Applications for this examination must be on file with the Commission in Washington, D. C., not later than November 6 with the exception of those coming from Arizona, California, Colorado, Idaho, Montana, Nevada, New Mexico, Oregon, Utah, Washington and Wyoming, which must be in by November 9.

Competitors will be rated on the theory and practice of veterinary medicine, 30 points, and on veterinary anatomy, physiology and pathology, and meat inspection, 70 points. About six hours will be required for the examination. All applicants must be under 45 years of age. Entrance salary is \$2,000 per annum.

Application blanks may be secured from any first class post-office or from the U. S. Civil Service Commission.

NEW LARD CONTAINER

Chas. Sucher Packing Co., Dayton, O., has adopted a new container for lard in the form of a 2-lb. can with knurled cover. The can is 4 1/4 in. in diameter and 5 1/2 in. high, so that it can be readily grasped and held by the average housewife. The knurled and curled cover is easy to remove, yet when replaced it makes the package practically air tight. The can is of a height that will fit in any refrigerator.

Capitalizing on display value, the new Sucher can is lacquered in green and red on a light green background. The company's Victory brand, showing the spread eagle with a scroll in his talons carrying the words "open kettle rendered lard" dominates each side of the can. On one side it is stated that "this handy 'Re-use' refrigerator and pantry container is designed especially for your convenience," while the other carries a recipe and instructions "to make a perfect pie crust."

Sketches of doughnuts, pie, cake and muffins furnish added decoration for the can, while bands circling the top and bottom carry the legends "for easier frying," "for dainty cookies," "for good flavored bread," "for flaky pie crust," "for fried chicken," "for fried potatoes," "for fine coffee cake" and "for tasty rolls." Between each slogan are the words, "Victory brand lard."

Chas. Sucher Packing Co. is reported to be the first packer to use this new type can, which is made by the Heekin Can Co., Cincinnati, O.

HANDY FOR HOUSEWIVES

New lard container of Chas. Sucher Packing Co. has many features which the firm hopes will win favor with consumers. The can is easy to open and fits on refrigerator shelves. Its red and green label stands out on the light background so that it can readily be seen and recognized by the buyers. Sketches of doughnuts, pie and cake suggest uses for lard.



MERCHANDISING MEAT PRODUCTS BY TRUCKS AND PLANES



The coordinated plane and truck transportation of the Peters Meat Products Company is one of the interesting phases of their business. The planes bring supplies of fresh fish to St. Paul and on the outgoing trips they deliver the finished products to retail outlets. This shows an International Truck meeting a plane at the airport.

"During the past 11 years we have used 11 different makes of trucks. International Trucks have proved to be more economical to operate and are longer lived. International service facilities are very important, especially in our country operations. Because International performance and service are valuable to our business, we are standardizing on International Trucks."



This statement on trucks comes from G. F. Peters, founder of the Peters Meat Products Co., St. Paul, Minn., and two subsidiary companies—the Northern Fish Company and the Northwest Casing Company.

When this business was started, the need for transportation was confined to distribution of the finished product to retail outlets in a relatively small area. Now the Peters Company operates a fleet of refrigerated

trucks, and has plane service to and from sources of fresh fish supply. The planes also deliver finished goods to communities along the Canadian border.

Refrigerated trucks are the backbone of the business. The Peters Company was one of the first of its kind to inaugurate a refrigerated delivery system. It is constantly modernizing and improving the system, and today it has one of the most modern of this type.

International Trucks are readily adapted to any delivery system. The complete line— $\frac{1}{2}$ -ton units to powerful six-wheelers—gives you a wide variety of sizes to choose from. See the nearby International dealer or Company-owned Branch for complete details.

INTERNATIONAL HARVESTER COMPANY
(Incorporated)
180 North Michigan Avenue Chicago, Illinois



Part of the fleet of $\frac{1}{2}$ -ton International Model D-30 Trucks employed by the Peters Company. This modern fleet is fully equipped with the latest type refrigerated bodies, which are roomy and which have compartments suited to the company's complete line of fresh meat products.

INTERNATIONAL TRUCKS

Wage-Hour Changes Effective October 24

AS THE second year of the wage-hour act begins October 24, the minimum wage that must be paid to packing plant workers whose employment comes under the law, rises from 25 cents an hour to 30 cents an hour. On the same date the maximum work week is automatically reduced from 44 to 42 hours. Employees working more than 42 hours per week (except during tolerance weeks granted to the packing industry) must be paid for overtime work at not less than one and a half times the rate.

The new maximum workweek will be in effect from October 24, 1939 to October 24, 1940. On the latter date the maximum becomes 40 hours.

In regard to questions which have arisen as to payrolls covering workweeks beginning October 23, which include time before and after changes in minimum pay and maximum hours, the Administrator has announced that for any workweek beginning October 24, overtime must be paid only if more than 44 hours are worked. General counsel for the administration gave its opinion that:

Application to Overtime

"All hours worked after midnight of Monday, October 23, must be paid for at a rate not less than 30 cents an hour. As far as overtime is concerned, however, it is our opinion that the 42 hour week applies to the first full workweek beginning on or after midnight, Oct. 23.

"Thus, if the employee's workweek begins on Monday, October 23, the employer need pay time and a half only if more than 44 hours are worked in the period of seven consecutive days from Monday, October 23, through Sunday, October 29, inclusive. The employee in such case did not work 'for a workweek longer than 42 hours during the second year from such date' (October 24, 1939). Beginning Monday, October 30, such

employer must pay time and a half after 42 hours are worked in a workweek. Of course, if the employee's workweek begins on or after midnight October 23, the employer must pay time and a half after 42 hours are worked in the workweek beginning at such time.

"Thus, it may be said generally that an employer need pay time and a half only after 44 hours are worked in any workweek commencing before midnight, October 23. Let us take another example:—The pay periods of a large number of concerns will end on Wednesday or Thursday, October 25 or October 26. In such cases the 42 hour maximum will apply beginning October 26 or October 27, as the case may be. It will not apply to the workweek beginning the previous October 18 or October 19. Similarly, the workweek might end on the 24th of October, in which case the 42 hour standard will begin October 25."

RAILROADS BIG MEAT USERS

About 15,000,000 lbs. of meat are used annually in preparation of approximately 25,000,000 meals served aboard American railroads, according to information issued by the Association of American Railroads. The meals are prepared in the dining car kitchens, whose average floor space measures about 6½ by 16 ft.

In addition to meat prepared and served on American trains, the lines also transport annually 320,326 carloads of dressed meat and packinghouse products and 734,502 carloads of livestock, the association reports. Average haul of dressed meat is about 944 miles.

FINANCIAL NOTES

Directors of Procter & Gamble Co. have declared a quarterly dividend of 50c on the common stock and an extra dividend of 25c. Both are payable November 15.

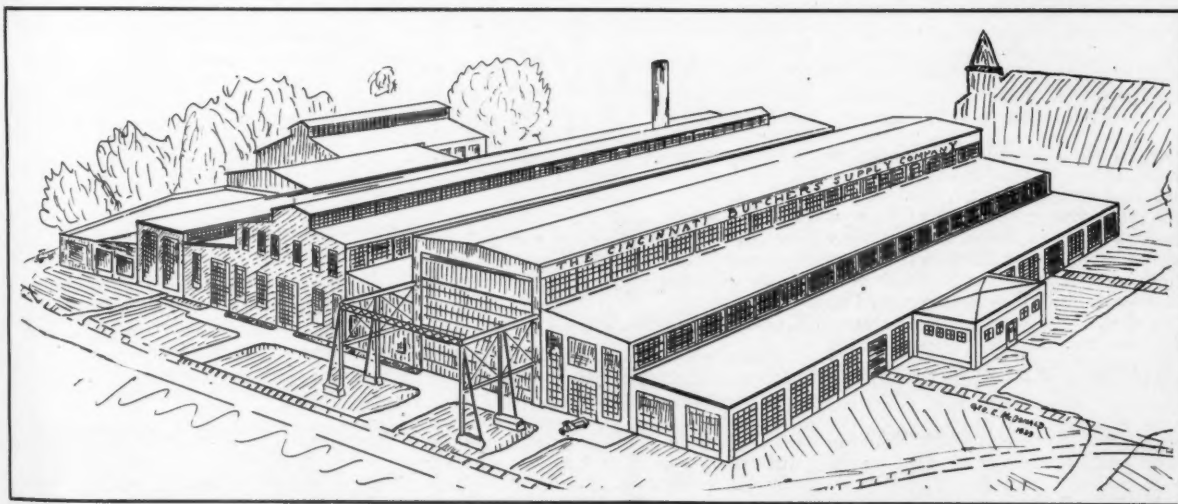
BOSS TO HAVE NEW HOME

The new plant of the Cincinnati Butchers' Supply Co., mentioned in a recent issue of THE NATIONAL PROVISIONER, will be ready for occupancy about June 1, 1940, executives of the company have announced. The factory is being constructed on an 8-acre site on the Baltimore & Ohio and the Norfolk & Western railroads, Elmwood. The accompanying architect's sketch shows the plant as it will be seen by an observer looking south from Blade ave.

Main units are 360 ft. long. The high structure at the center, a covered crane-way at present in place, will be remodeled extensively. It is 54 ft. wide. An addition 60 ft. wide—at right in sketch—will be added to north side of crane-way. It will contain business offices, engineering department, rest rooms and storage rooms for finished machinery and model display room.

A new wing to the south of the main building will contain the receiving department and stockroom. It will be 60 ft. wide. Main building, which is 104 ft. wide, will be remodeled extensively to provide a modern factory. It will receive light from windows at three levels. The factory locker rooms and rest rooms will be in the building at extreme left. The boiler room will be in the south wing, at the west end of the building.

The Cincinnati Butchers' Supply Co. was founded in 1886 by Charles G. Schmidt as a casing and butchers' supply business. The manufacture of refrigerators and fixtures for retail markets and machinery and equipment for meat packing, rendering and sausage making was begun a few years later. The company has shown steady progress since its founding and has developed a highly specialized personnel to help solve problems that constantly confront the meat industry. Refrigerator and fixture business was discontinued during the past year and the company is now devoting its efforts exclusively to the production of machinery and equipment.



NEW PLANT BEING CONSTRUCTED BY CINCINNATI BUTCHERS' SUPPLY COMPANY.

EYE Appeal BUY Appeal

There are several important things that are instrumental in increasing sliced bacon sales. Granted that the flavor, percentage of lean and weight are as good or better than other packaged brands, there is always the matter of eye appeal to consider.

So many times your bacon is displayed side by side with other brands, often inferior, but the package with the greatest eye appeal will capture the attention of most buyers every time.

There is a natural bloom that sells bacon faster than anything else, and this bloom is often lost, if bacon has to be "sharp frozen" during the slicing operation, or if temperature variations are too great from cooler to slicing room to retailer.

It is this natural bloom that is preserved when bacon is sliced on the U. S. Heavy Duty Slicer, because the ideal temperature at which bacon is best handled through this slicer is 32 to 35 degrees F. Then, too, there is no cracking of slices when they are folded into the cellophane, nor does the fat separate from lean, leaving gaps or straggly edges. Employees do better work in rooms where the temperature can be correspondingly higher, up to 60 degrees F.

One U. S. unit will keep a production line of 14 to 15 employees busy. The bacon is shingled in a long, straight line right onto the conveyor and a good grouper can readily estimate how many slices of each type or thickness of bacon go into a package. It is only occasionally that a scaler finds it necessary to add an extra slice. In this way, there is practically no handling of bacon with the fingers, and this helps retain its original color.

This installation offers you a very compact unit for easy, quick handling of half and full pounds of sliced bacon. Many packers have found that they could reduce slicing and packaging costs from 29% to 35%.



U. S. Heavy Duty Unit in the Bacon Room of H. C. Bohack Co., Inc., Brooklyn.

The U. S. Heavy Duty Slicer takes bacon slabs up to 27" long, 13½" wide and 4" thick, and delivers more than 400 slices every minute. That means that one unit will easily slice and wrap up to 8,000 pounds (in pound or half-pound packages) in an 8-hour day. Large packers have as many as 6 of these efficient machines in one room. On the other hand, the Unit is a very economical and profitable installation for the packer with a sliced bacon output as small as 6,000 pounds per week, as the speed can be adjusted to accommodate fewer workers.

COMBINATION UNITS

Bacon and Dried Beef—For the firm with small space and limited output of both packaged bacon and dried beef, there is a U. S. Combination Machine that is practical and very efficient. By shifting one gear, it can be instantly changed from slicing bacon any thickness to slicing dried beef ¼" thick at a speed of 400 slices per minute, and all

slices are neatly arranged for easy wrapping.

All Boneless Meats—If your capacity is less than a total of 4,000 pounds a week of sliced bacon, dried beef, chip steaks and boneless sliced ham, there is a Model 150-B Slicer, a strong machine with Continuous Feed and Moving Conveyor that takes meats up to 24" long, 9½" wide and 5¼" high. It will either shingle or stack slices in any thickness you require from ¼" up.

The U. S. Slicing Machine Co., originators of slicing machines 40 years ago, have met today's needs for slicing on a production basis, with these and other models; there is a U. S. Slicer for every size establishment.

Successful performance records of U. S. Heavy Duty Slicers now in use by progressive packers should interest you. This data and catalog on modern slicing equipment sent on request to U. S. Slicing Machine Co., La Porte, Ind.

Visit our Exhibit at Institute of American Meat Packers Convention, Drake Hotel, Chicago, October 20-24.

(ADVERTISEMENT)

PROCESSING POINTS *for the trade*

Making Neatsfoot Oil

Only pure neatsfoot oil is produced from neatsfoot stock; other neatsfoot oils are made from stearine and inedible greases. An Eastern packer writes for information on its manufacture:

Editor THE NATIONAL PROVISIONER:

Can you tell us something about the manufacture of pure neatsfoot oil? How are the commercial grades made?

Pure neatsfoot oil is produced from a pure neatsfoot stock. This stock is made by cooking shin bones and feet of cattle. The feet (including shin bones) are collected on the killing floor, trimmed and the sinews tanked for glue. The ends of the bones are sawed and hoof ends of feet immersed in hot water and then pinched off.

Bones are placed in an open vat with boiling water and cooked until there is separation of the fat. Feet bones are cooked for about 10 hours and shin bones for 5 hours.

The melted fat is skimmed off and strained through heavy drilling into a steam-jacketed kettle where it is heated to about 240 degs. F. It is then settled for about 7 hours at that temperature. Heat is cut off and the fat is allowed to stand for 6 hours longer. Fat is drawn off and filtered through cotton flannel bags into an iron tank. This pure neatsfoot stock may be run into barrels or other packages. It is used in making pure neatsfoot oil.

Graining and Pressing

The stock is grained at a temperature of 30 to 32 degs. F. for about two weeks. It is then pressed, a temperature of 30 to 32 degs. being maintained during the pressing process. This first pressing yields a pure neatsfoot oil, the finest grade obtainable, and is sometimes called 20-deg. neatsfoot oil. It may have a cloud point of 18 to 25 degs. F., with 25 degs. usually considered the maximum. Free fatty acid content is very low.

The stearine resulting from manufacture of 20 deg. oil is re-grained and pressed to make a second grade neatsfoot oil. The cloud point of this oil may run from 28 to 35 degs. F. Neatsfoot stearine is grained and pressed at a temperature of 46 to 50 degs. F. in the manufacture of this second grade neatsfoot oil.

Inedible greases are sometimes grained and pressed to yield a commercial neatsfoot. The method followed is similar to that used in graining and pressing neatsfoot stock. Temperatures which are used vary according to the kind of greases as these have different melting and solidifying points.

FREEZING BONELESS BEEF

How should boneless beef be packed for freezer storage? A Southern packer writes:

Editor THE NATIONAL PROVISIONER:

We want to store boneless beef. In what size boxes should it be stored? What is the freezer temperature and the storage temperature?

Boneless beef may be packed in wooden boxes which will hold 100 lbs. of meat or in metal molds. The containers are lined with waxed paper, special paper or with cheese cloth and oiled manila paper. In the latter case, the cheese cloth is placed next to meat so that paper will not stick to product.

While wooden boxes cost less than the metal molds, the latter have a longer life in regular service. Dimensions of metal molds are approximately 24½ x 19½ x 6½ in. and are made of 14-gauge

metal, hot-dipped galvanized, with welded ends.

Boneless beef is frozen at a temperature of minus 10 degs. F. It is then stored at plus 10 degs. F.

INEDIBLE YIELD FROM HOGS

An Eastern processor wants an average weight for inedible material from hogs. He writes:

Editor THE NATIONAL PROVISIONER:

Can you give me a figure which can be used as the average weight of inedible material from hogs?

It would be difficult to state an average yield of inedible material from hogs because of the wide variation in the animals and other factors. If the inquirer kills a considerable number of hogs he can weigh the inedible material from a representative sample to find an average which he can use as typical of his own kill.

In general, packers consider that the quantity of raw material per hog rendered for inedible will average 15 lbs. This does not include the liver or heart and not much of the casings. Neither does it include gut fat. It does, however, include lungs, spleen, etc.

A Complete Formula Book on SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$5.00.

THE NATIONAL PROVISIONER
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties."

Name
Street
City

CUTTING MEAT FOR SAUSAGE

A Midwestern sausage manufacturer wants to know whether it is better to rock the meat for dry sausage or put it through a grinder. He writes:

Editor THE NATIONAL PROVISIONER:

Is it better to rocker cut the meat for dry sausage or put it through the grinder?

Packers seem to be getting satisfactory results from several methods of cutting meat in making dry sausage. Some put the meat through a coarse plate and then rock it; others use nothing but a grinder and put the meat once or twice through a fine plate after it has been coarse cut.

A rotary cutter which employs the draw knife principle of cutting has also been found satisfactory in the manufacture of dry sausage.

WATCH YOUR KILLING FATS

It is important that killing fats should go directly to the rendering kettle. "PORK PACKING," The National Provisioner's pork plant book, explains why and gives many other important details of lard rendering.

UP

and

DOWN the MEAT TRAIL

Large Convention Attendance Seen as Many Arrive Early

OUT of an American Airlines passenger plane, which arrived at Chicago from New York Thursday evening, stepped **Frank O. Stephens**, vice president, **E. W. Penley**, Auburn, Me.; **John McKenzie**, president **John McKenzie Packing Co.**, Inc. Burlington, Vt.; **George Hertler**, Hertler & Co., Inc. New Haven, Conn.; **Charles Ciano**, New England Provision Co., Boston, Mass., and **J. B. Sabean**, representative for Cincinnati Butchers' Supply Co. The four meat industry men flew down from Boston to New York, where Mr. Sabean joined them for the trip to Chicago and the convention.

Among the first convention arrivals was **Edouard L. O'Donoghue**, treasurer of **Noe Bourassa, Ltd.**, Montreal, Quebec, who visited the offices of **THE NATIONAL PROVISIONER** early in the week before activities of the convention began. Mr. O'Donoghue plans to go to Washington, D. C. after the convention, before returning home.

The marriage of **Leonard J. Hantover**, vice president of **Phil Hantover, Inc.**, Kansas City, Mo., to **Miss Lenore Riave** of Santa Susanna, Calif., took place in Kansas City on October 18. Mr. and Mrs. Hantover plan to honeymoon in Chicago and attend the Institute convention. The bridegroom is the son of **Phil Hantover**, president of the company, well known among packers and sausage manufacturers.

Another early arrival was **Ben H. Rosenthal**, president, **Ben H. Rosenthal & Co.**, Dallas, Tex. Mr. Rosenthal wished to transact some business in Chicago before the convention got under way.

Among other early arrivals at the conventions were:

Al Smith, superintendent, **John J. Felin & Co.**, Philadelphia, Pa.;

J. O. Snyder, superintendent, **C. Swanston & Son**, Sacramento, Calif.;

H. A. Mady, president, **Carstens Packing Co.**, Tacoma, Wash.;

John E. Stephens, vice president and treasurer and his son, **John Krey Stephens**, **Krey Packing Co.**, St. Louis, Mo.;

H. H. Ferguson, assistant sales manager, and **Dale McCune**, advertising manager, **Kingan & Co.**, Indianapolis, Ind.;

Charles Trunz, vice president and treasurer and **Edwin E. Schwitzke**, as-

sistant secretary, **Trunz Pork Stores**, Brooklyn, N. Y.;

E. W. Gross, **Luer Bros.**, Alton, Ill.;

M. E. Lane, **Cudahy Bros. Co.**, Cudahy, Wis.;

Harry W. Haas, **Haas, Davis Pkg. Co.**, Mobile, Ala.;

Geo. L. Heil, jr., **Heil Packing Co.**, St. Louis, Mo.;

Morris L. Steiner, president, **Steiner Packing Co.**, Youngstown, O.;

Leo B. Lavin and sons, **Harry and William**, **Sugardale Provision Co.**, Canton, O.;

W. H. Coffin, **Rath Packing Co.**, Waterloo, Iowa.

Gala Social Program

The well balanced program of social activities scheduled for this year's convention of the Institute of American Meat Packers will provide well earned relaxation from the business activities of the convention and afford unusual opportunities for renewing old acquaintances and forming new friendships.

Social events will get under way on Monday evening, October 23, at 7 p. m. in the Gold Coast room of the Drake hotel. At that time, **Don Pedro** and his orchestra will begin an evening of modern dance music. In addition, ensemble dancers, glee singers and a xylophonist will appear on the evening's program.

High point of the convention will be the annual dinner, scheduled for 7 p. m. in the Grand Ballroom of the Palmer House. **Juan Mueller**, catering manager of the Palmer House, promises that this dinner will be one of the most brilliant ever staged in connection with an Institute convention. **William S. Knudsen**, president of **General Motors Corp.**, will speak on "The Future of Industry." Incidental music will be furnished by **Richard Czerwonky**, outstanding violinist.

As mentioned elsewhere in this issue, special events have been arranged for the many women who will attend the convention.

B. F. McCarthy, Widely Known Government Meat Specialist, Passes Away

B. F. McCarthy, senior marketing specialist, in charge of the New York office of the Agricultural Marketing Service, U. S. Department of Agriculture, died on October 14 in a New York hospital where he had been taken the previous day when he suffered a heart attack on his way home from business. Mr. McCarthy was 65 years old and had been associated with the U. S. Department of Agriculture for most of the past 30 years. Entering the meat inspection service of the Bureau of Animal Industry in 1909, he served at New York, Norfolk, Brooklyn and Honolulu. In 1919 he entered commercial wholesale meat distribution but returned to the Department in 1922 in charge of the New York market reporting office of the Bureau of Agricultural Economics.



B. F. McCARTHY

In June, 1934, he was placed in charge of the meat grading and stamping service with headquarters in Washington, later returning to New York to head the work there. Mr. McCarthy was widely known throughout the meat industry, not only among packers but in the wholesale and retail meat trade as well. He is survived by Mrs. McCarthy. Funeral services were held in New York with interment in Norwich, Conn.

Jay C. Hormel to Speak in Chicago October 24

Continuing his vigorous campaign to prevent disruption of the American economic system because of widened markets expected on account of the European war, **Jay C. Hormel**, president, **Geo. A. Hormel & Co.**, Austin, Minn., will address the Union League Club of Chicago on October 24. His subject will be "Protecting Our Economy."

Because Mr. Hormel, a veteran of the World War, ranks as a business man whose position qualifies him to speak fairly and fearlessly on this vital subject, the club is looking forward to his address with keen anticipation. The luncheon preceding Mr. Hormel's address will begin at 12:15 p. m. at the club headquarters, 65 West Jackson.

Ladies at Convention to Have Fashion Luncheon

A luncheon and fashion show at Carson Pirie Scott & Co., one of Chicago's leading department stores, on October 23, are among the special events for the ladies arranged in connection with the thirty-fourth annual convention of the Institute of American Meat Packers at the Drake hotel from October 20 to 24.

A special meeting place for feminine guests at the convention has been arranged in the Avenue of Palms at the Drake, which will be in charge of Miss Esther Evers of the Institute staff. Here the ladies will be registered and supplied any information desired regarding their convention activities.

Late Changes in Program of Institute Convention

William F. Schludberg, president, Wm. Schludberg-T. J. Kurdle Co., Baltimore, vice chairman of the board of directors of the Institute of American Meat Packers, will preside at the second general session of the annual convention, to be held on Monday, October 23, at 2 p. m., according to late information received from the Institute. Carl Weisel, jr., president of Weisel & Co., Inc., Milwaukee, will serve as chairman of the Sausage Division, which opens at 9:30 a. m. on Saturday, October 21.

Chicago News of Today

Thomas E. Ryan, manager of the Transit Warehouse Co., Chicago, whose career in the meat packing industry covered a wide span of years, died recently at the age of 54. Mr. Ryan was affiliated.

(Continued on page 34.)

The Convention 25 Years Ago

(From The National Provisioner, October 24, 1914. Convention Number.)

NINTH convention of the American Meat Packers' Association was held at the Hotel La Salle, Chicago, from October 19 to 21, 1914. It was the best-attended meeting in the history of the organization and presented one of the best programs which has ever been offered to a gathering of men in the meat industry.

The situation, which it was feared would operate against the success of the meeting, was the force which made it memorable. With the world in the throes of the most fearful conflict in history, with international business relations upset, and commercial and industrial affairs everywhere in an uncertain or unsettled state, it was thought by some that busy packers would find neither time nor interest for their annual trade gathering. However, instead of "cutting out" the annual A. M. P. A. gathering as a luxury, the majority looked upon the convention as a greater necessity.

Before the meat packing industry had such an association as the A. M. P. A., the free interchange of ideas and impressions as to business conditions was a thing largely unknown. Packers got together where they could and "swapped" impressions and prognostications. Mostly they didn't even do that, but went around nursing their theories and sometimes hiding a knife or a hammer behind their backs.

Formation of the American Meat Packers' Association inaugurated a new era of fellowship, friendship and co-operation which the trade would not now abolish for all the world. Convention time is now looked forward to by

everybody, not only as an occasion for a brief vacation and a social good time, but it is counted as an opportunity for interchange of ideas and impressions with men from all sections of the country and all phases of the industry.

Last year the need of a remedy for the existing meat shortage was the dominant note of the convention. That need still exists. It has been harped on until packers are tired of hearing it. A year ago the Association appointed a committee to investigate this meat shortage and recommend steps for its remedy. However, shortly afterward the federal government took up the idea and appointed a commission to go into this same problem and the packers suspended their proceedings pending action of the government.

The first report of results of this government investigation came during the convention, when a communication was read from the chairman of the government committee outlining the plan of government work and the progress made. The committee is still at work, and asks aid of the packers in securing further information. The Association has pledged its members to give these facts.

Value of membership in the A. M. P. A. was indicated in the report of the Committee to Confer with Government Officials. The victory in the sausage suit against the government, and the ruling in the case of marking hams and bacon, were striking examples.

The business program afforded much of the greatest educational value. The livestock situation was treated by James

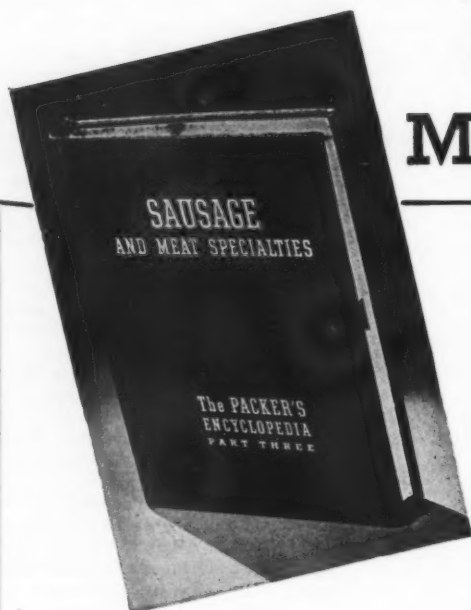
(Continued on page 34.)



NATURAL CASINGS EXHIBIT A CONVENTION HIGHLIGHT

This unusual display of many types of sausage and meat specialties, and taste demonstration, is getting much attention from convention visitors at the Drake Hotel.

Is Cold Slowing Up Production In Your Sausage Manufacturing Room?



SAUSAGE AND MEAT SPECIALTIES

has the following to say in connection with temperature and humidity in the Meat Cooler:

"Temperature in the sausage meat cooler should be from 35 to 38 degrees or higher depending on the rapidity with which the sausage maker wishes the meat to cure. Meat cures faster at higher temperatures but it deteriorates more rapidly as the low temperature check on bacterial growth is removed. A curing temperature of 38 degrees has been specified in formulas in this book.

"The percentage of relative humidity in this room is important only to the extent that it should not be so high that salt in the product will attract moisture from the air continuously. On the other hand, it should be high enough to avoid excessive shrinkage and drying out of exposed meat. Allowance can be made for such shrinkage in the amount of ice or water placed in the emulsion during processing of some types of sausage.

"A relative humidity of 80 to 85 per cent usually is found satisfactory in the sausage meat cooler."

Efficient temperature and humidity conditions are given for each department of the plant in the chapter on "Refrigeration and Air Conditioning."

Refrigeration is a decided advantage in keeping product in good condition while in the sausage manufacturing room. Dexterity of workers, however, in this room is of paramount importance and there is a limit to the amount of refrigeration which can be used without impairing their efficiency.

Time studies have established a minimum temperature at which workers in this department find no difficulty in maintaining a good speed of operations. At only 5 degrees below this point, complaints are marked and there is a noticeable reduction in output per worker.

"Sausage & Meat Specialties," The National Provisioner's new book, the first of its kind on these important subjects, contains an entire chapter on "Refrigeration and Air Conditioning" in which this important subject as well as other aids to more profitable operation are thoroughly covered.

Nineteen other chapters of "Sausage and Meat Specialties" highlight Plant Operations, Plant Layout, Sausage Trouble Shooting and Dry Sausage, and present the best of approved modern sausage practice, tested formulas for sausage and all types of specialty products.

The wide range of subjects covered in this new volume, the first of its kind, makes it an indispensable aid to every Sausage Manufacturer and Sausage Maker.

Get your order in now. One case of corrected trouble will more than repay its cost . . . \$5.00 postpaid.

THE NATIONAL PROVISIONER
407 South Dearborn Street, Chicago, Illinois

REFRIGERATION and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

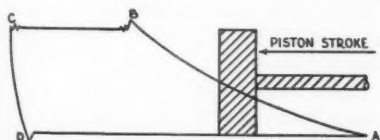
LESSON 40

The Ammonia Compressor

THE ammonia compressor is a gas pump. The lowest pressure in the entire refrigerating system is maintained on the suction side of the compressor during the suction stroke. Consequently, the gas generated in the evaporator coils flows toward and into the compressor cylinders. The heat laden gas is removed from the low side in a continuous stream as long as the compressor runs and maintains a pressure differential.

Conversely, the compressor is also the point of highest pressure in the refrigerating system—during the discharge stroke. It boosts the low pressure gas to a pressure above that of the condensers, and this establishes the flow of the heat laden gas to the condensers. The cold water flowing over the tubes of the condenser removes the heat from the gas, which goes through the latent heat stage again and condenses to a liquid. The compressor adds the heat due to mechanical compression to that already carried by the gas and passes the total heat to the condensers.

The accompanying sketch is a graphic representation of an ammonia compressor stroke. As the piston moves



from the beginning of the stroke A, gas is compressed along the line AB. The height of the diagram represents the increase in pressure. At B, the pressure is higher than the condenser pressure, causing the discharge valve to open. Gas is discharged along the line BC as the piston moves to the

opposite end of the cylinder. CD represents the drop in suction pressure after the discharge valves close and the remaining gas in the cylinder expands from condenser to suction pressure. During the interval DA, the piston reverses its travel, the suction valves open and the cylinder fills with gas. It is then ready for the next stroke. This diagram is a slow motion picture of the piston action in the forward and backward strokes.

There are many styles and types of ice machines in daily use in meat packing and sausage manufacturing plants. They are classified as follows:

- 1.—Position of ammonia cylinders.
 - a.—Vertical.
 - b.—Horizontal.

A compressor of V type has been introduced, as well as one with radial cylinders.

- 2.—Action of the piston.
 - a.—Single acting.
 - b.—Double acting.
- 3.—Number of cylinders.
- 4.—Single stage or compound compression.
- 5.—Valve arrangement; single or double acting.
- 6.—Drive.
 - a.—Direct connected to motor.
 - b.—Internal combustion engine.
 - c.—Steam turbine through reducing gears.
 - d.—Reciprocating steam engine.

Types in most general use are the single acting, vertical duplex and horizontal double acting. All have their advocates.

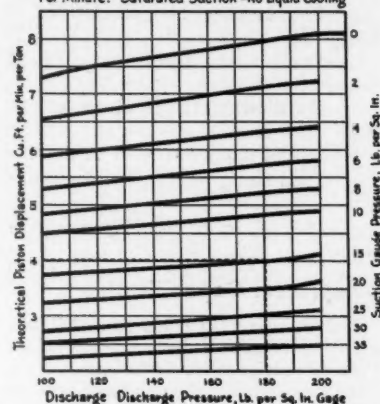
Design Considerations

Single acting machines usually have two vertical compression cylinders, but the larger sizes have three, and some machines of four cylinders are now manufactured. The crank case is enclosed and under suction pressure at all times. Force feed or splash lubrication, or a combination of both, is employed. Machines are belt driven in the smaller sizes and direct connected in the larger units, depending upon motor speed and speed of compressor.

Suction valves are in the piston and discharge valves are in the false head of cylinder. Water jacketing is provided. There are no piston rod stuffing boxes and there is only one stuffing box, which is around the main rotating shaft and is under suction gas pressure; therefore, it can easily be kept tight and presents no special packing difficulties.

It is this freedom from ammonia gas

Theoretical Cubic Feet of Ammonia Gas Circulated Per Ton Per Minute. Saturated Suction—No Liquid Cooling



leakage which has led to the popularity of this type of machine. The duplex vertical requires a small amount of floor space. It is generally employed in sizes up to 100 tons. Flow of the ammonia gas is continuous and in one direction. It is claimed that this gives it an advantage over other types of machines. Speeds are up to 400 r.p.m.

Double Acting Machines

Double acting machines are horizontal. The strongest argument in their favor is the accessibility of their working parts, these being within sight and range of the operator. The larger sizes, 500 tons and over, are usually double acting. Speed required to produce the same tonnage is one-half that in the vertical type, which normally results in less wear. Speeds on horizontal machines run as high as 250 r.p.m. The older type, large-tonnage machines run as slow as 55 r.p.m. Higher speed machines are smaller in size and cost less.

Capacity of a compressor depends upon number of pounds of ammonia gas it draws from the low side and delivers to condensers. Condition of both the suction and discharge gas varies so materially over a 24-hour operating period, and even from hour to hour, that it is difficult to establish the exact tonnage output of a machine. As a result, it has become common practice to refer less to tonnage than to cylinder dimensions and speed, such as a 4 by 4 or a 6 by 6 at 300 r.p.m.

Variance from tonnage rating of machine may be approximated as follows:

An increase of 10 degs. F. in suction gas superheat reduces the capacity 2 per cent and increases the horsepower per ton by 2 per cent.

An increase in liquid temperature of 10 degs. increases horsepower 2 per cent

and decreases the capacity 2 per cent.

Every 2 lbs. increase in head pressure increases the horsepower 1 per cent.

Each 1 lb. increase in suction pressure decreases horse power 2 per cent. The higher the suction pressure and the lower the condenser pressure, therefore, the lower the operating cost.

Standard conditions for rating compressor tonnages are based on

1.—Evaporating temperature of 5 degs.

2.—Suction gas temperature of 14 degs.

3.—Condensing temperature of 86 degs.

4.—Liquid temperature of 77 degs.

5.—5,880 cu. in. vapor per minute per ton.

6.—18.7 cu. in. of liquid per minute per ton.

Compressor Capacities

A little more than 500 lbs. of liquid ammonia is evaporated to a gas when 1 ton of refrigeration is produced. At a 5-deg. temperature the gas has a volume of 8.1 cu. ft. per lb. Consult the standard tables. A machine should have a theoretical capacity of 4,500 cu. ft. per ton-day, or about 3 cu. ft. per minute to produce a ton of refrigeration in 24 hours.

However, there are several losses, such as heat of compression, clearance volume, and leakage through valves or

around piston, which is termed volumetric efficiency. For this reason cylinder capacities are increased by about one-third. Thus a compressor producing one ton of refrigeration in 24 hours handles about 4 to 4½ cu. ft. of gas per minute. A cylinder displacement of 7,500 cu. in. per minute meets this requirement for general purposes.

The lowest temperature maintained in the plant is the basis for estimating the required cylinder capacity. The following table of temperatures, pressures and cylinder capacities has been reduced from actual machines in operation.

TEMPERATURES,
EXPANSION PRESSURE, AND
ACTUAL CYLINDER CAPACITIES.
180 LBS. CONDENSER PRESSURE.

Lowest temp. to be maintained, degs. F.	Approx. temp. of suction gas, degs. F.	Suction Gauge Pressure, lbs.	Cylinder capacity per minute cu. in.
-15	-28	0	19,000
-5	-17	5	15,000
0	-8	10	10,500
10	0	15	9,000
15	6	20	7,500
20	11	25	6,600
25	17	30	5,600
30	25	40	4,600

Because of the rapid increase in volume of ammonia gas at the lower pressures, a compressor is approximately five times as large when handling minus 15-deg. F. gas, or gas at zero suction gauge pressure, than if it were working under the condition of 30 degs., F. temperature, or 40 lbs. gauge suction pressure. Furthermore,

the displacement is 40 per cent greater than that theoretically required. As the suction pressure rises, the difference between the theoretical and actual displacement becomes smaller. This difference is one of the factors which controls volumetric efficiency of the compressor.

QUESTIONS

(For the student to answer.)

A meat packing plant requires 20,000 tons of refrigeration per year. Assuming that the power cost is 1.5c per kw. hr., and 30 kw. hrs. are required per ton, what would be the approximate yearly saving if the average yearly back pressure were raised 5 lbs.? If the average yearly condenser pressure were reduced 20 lbs.?

Could an ammonia compressor be used for an air compressor in an emergency? What special precaution would you take?

EDITOR'S NOTE.—Discussion of the compressor will be continued in Lesson 41.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand October 1, 1939, with comparisons:

	Oct. 1, 1939,	Oct. 1, 1938,	Oct. 1, 5-yr. av. 1934-38,
Broilers	9,032	9,798	12,564
Fryers	3,748	4,152	4,550
Roasters	6,714	7,497	8,253
Powls	11,083	9,630	10,527
Turkeys	7,992	3,790	5,258
Ducks	10,002	11,496	7,047
Miscellaneous	14,580	13,579	13,219
Total poultry.....	63,151	59,942	59,748

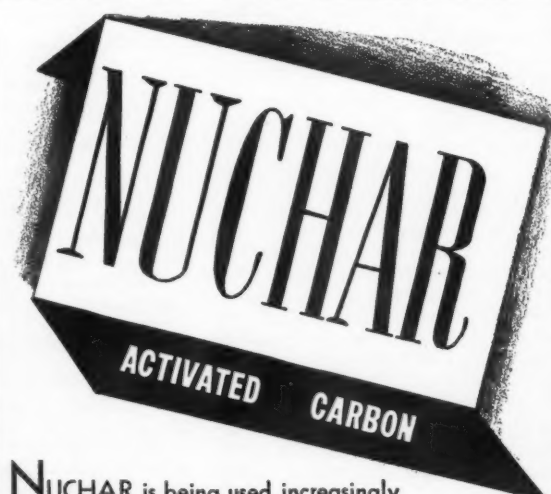


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45 Years of Temperature and Humidity Control

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★ TEMPERATURE AND HUMIDITY CONTROL ★



NUCHAR
ACTIVATED CARBON

NUCHAR is being used increasingly in the refining kettle in place of fullers earth. Only about a quarter as much NUCHAR is necessary to produce a sparkling white lard that is sweet and odorless. The particular advantage of NUCHAR is that it does away with that characteristic flat fullers earth flavor and serves to stabilize the lard.

INDUSTRIAL CHEMICAL SALES

230 Park Avenue
CHICAGO
PHILADELPHIA
NEW YORK CITY
CLEVELAND
KANSAS CITY, MO.

Pork and Lard Steady to Strong; Good Demand Seen

Lard fluctuates within narrow range—Heavy hogs scarce and higher—D. S. bellies active—Heavy loins rise—Storage stocks small.

TRADER in meats and lard during the first four days of this week was fair with prices of most major meat cuts steady to strong and with lard fluctuating within a narrow price range. The undercurrent in most markets was fairly strong, but not always sufficient to force prices upward.

LARD

The lard futures market at Chicago displayed a steadier tone during the past week, but prices fluctuated in response to speculative demand brought about by indications of continued war in Europe and some improvement in cash demand. Profit taking served to limit the advances, as did fresh hedge selling on the sharp upturns. Stocks of lard continued to decrease at Chicago during the first half of October and this seasonal tendency may continue until December.

The European situation continued to be a dominant factor throughout the week. This was apparent as lard took its cue most of the time from major commodities and the securities markets. Demand quieted somewhat at midweek to await developments. The Continent was reported to have taken some fair amounts of lard during the past week, but there was no evidence of any new British demand. The feeling continued that all the clearances are not being reported.

On Thursday prime steam cash was quoted at 6.82½ nominal, loose 6.55 asked and raw leaf at 6.75 nominal. On the preceding Friday, cash was quoted at 6.80 nominal, loose at 6.50 and raw leaf at 6.75.

At New York, demand was reported satisfactory and the market rather firm. Choice western was quoted at 7.45@7.55c; middle western, 7.40@7.50c; New York City in tierces, 7@7½c, tubs, 7½@7¾c; refined Continent, 7½@7¾c; South America, 7½@7¾c; Brazil kegs, 7½@8c; shortening in car lots 10c, smaller lots 10¼c.

HOGS

Hogs marketed at Chicago during the first four days of this week showed quality and finish, bulk of butchers falling within a weight range of 210 to 240 lbs., with a scarcity of 240- to 280-lb. good hogs. This situation resulted in the latter kinds commanding top or near top prices. On two days of the period hogs topped at \$7.50 with the average at \$7.15. On the first and last day the top was \$7.40 and the average \$7.05. These prices were well above a

week earlier and were the highest since late in September. At Chicago hogs constituted about 18 per cent of the runs—slightly more than a week ago—and brought good prices. Good light hogs moved at \$7.00 to \$7.10 with good heavier kinds up to \$6.90. Hog runs were moderate and kinds falling within the light classification were scarce. The market generally was considerably stronger than in the preceding two weeks.

CARLOT TRADING

There was a fair trade in a carlot way during the week, dry salt bellies being one of the most active items on the list. Active buyers for this product were in the market during the week although these appeared less aggressive on Thursday and prospects of heavier hog runs next week seemed to have a tempering influence on demand. The 20/25 clear bellies were quoted at 8½c on Thursday against 7½c a week earlier, with the entire list showing a price increase of 1c to 1½c for the week. Fat backs were quiet although

(Continued on page 33.)

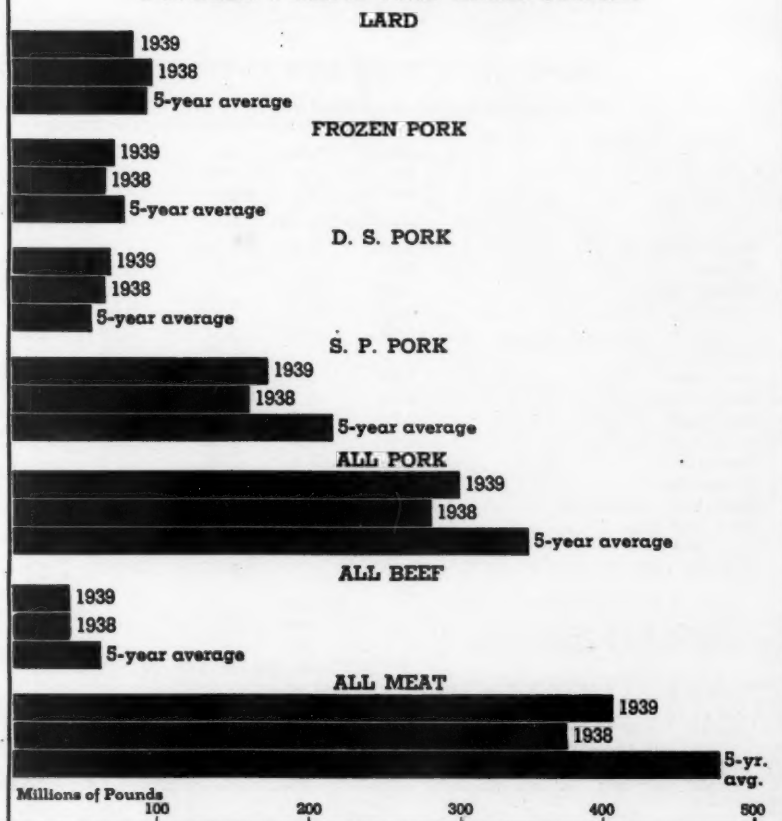
October 1 Stocks Near Record Lows

STOCKS of pork cuts on hand in the United States on October 1 were among the lowest of record for that date. Only three times in the past 23 years have they been lower, and these occasions were in the years when drought and control programs brought hog supplies to low levels. In all reasonably normal years stocks have been considerably higher, although the industry naturally tends to avoid accumulations as the close of the fiscal year approaches and as the winter hog packing season nears.

Low stocks this year are accounted for in part by the fact that hams have found a wide outlet and consumer buying of this product has been actively stimulated by the increase in tender and ready-to-eat hams. Broad demand for canned luncheon meats sold under trade names, which utilize a large volume of heavy shoulders, hams and ham trimmings, has been another factor in reducing stocks of both picnics and hams.

Lard stocks on October 1 were lower than those of a year ago and below the average of the past 23 years. There had been considerable bearish feeling about the lard situation, but apparently this was based more on the outlook for

OCTOBER 1 MEAT AND LARD STOCKS



heavier lard production at a time when supplies of cottonseed oil were large than on actual volume of lard on hand from month to month. Should the European conflict continue, world demand for all edible fats is expected to be much stronger.

Stocks of meat and lard on hand in the United States on October 1, compared with the same date a year earlier and the 5-year average for October 1, were as follows:

	Oct. 1, 1939 lbs.	Oct. 1, 1938 lbs.	5-yr. Oct. 1 av.—lbs.
Frozen pork ..	68,588,000	59,330,000	74,420,000
D. S. meats...	63,038,000	58,884,000	54,252,000
S. P. meats...	169,070,000	159,017,000	215,968,000
All pork	300,696,000	277,231,000	344,640,000
All beef	36,980,000	36,943,000	59,859,000
All meat	399,932,000	369,266,000	471,950,000
Lard	78,472,000	89,946,000	87,552,000

In spite of the good supply of hogs and cattle processed, stocks of meat on hand on October 1 were 72,000,000 lbs. under the average of the past five years, during most of which time hog marketings were among the smallest on record. Good consumer demand is indicated by these figures.

Stocks of frozen and cured trimmings and other meat products suitable for manufacturing purposes on October 1, with comparisons, were reported as follows:

	Oct. 1, 1939	1938	5-yr. av.
.....	50,228,000	52,774,000	65,180,000

Here again stocks are low in view of

the relatively large hog slaughter of recent months. Stocks of beef, which make up a large part of the material for manufacture, are also low, which is accounted for by the relatively small slaughter of cows and other cattle falling in the boning class.

GOVERNMENT GRADED MEAT

Meat graded by the U. S. Bureau of Agricultural Economics during September:

	Sept., 1939, lbs.	Aug., 1939, lbs.	Sept., 1938, lbs.
Fresh and frozen—			
Beef	42,420,002	43,389,423	50,252,359
Veal	463,863	465,893	442,290
Calf	36,292	36,590	
Lamb	1,520,959	1,738,757	
Mutton and yearling	226,080	252,068	2,637,530
Pork	476,428	424,477	289,129
Cured—			
Beef	183,022	234,506	180,797
Pork	2,746,488	3,544,475	2,357,923
Sausage	3,417,969	3,891,840	3,383,719
Other meats and lard	355,703	249,062	232,550
Total	51,845,906	54,227,721	59,776,306

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended October 14, 1939, were:

	Week Oct. 14	Previous week.	Same time '38.
Cured Meats, lbs.	18,408,000	15,567,000	16,636,000
Fresh Meats, lbs.	48,063,000	51,749,000	54,566,000
Lard, lbs.	3,051,000	3,941,000	5,634,000

Hog Cut-Out Results

QUALITY butcher hogs cut out at a small profit during the first four days of the week just ended. Although hog prices were slightly higher this week than last, prices of all green meats were firm to strong, resulting in the slight cut-out gains recorded in the test on this page.

On two days of the period hogs topped at \$7.50, which was the highest price reached so far in October. The average on each of those days was \$7.15. Top on the first and last days of the period was \$7.40 and the average was \$7.05. Heavy butchers weighing 240 to 280 lbs. were scarce and commanded prices at or near the top. There was a good supply of well finished 210-to-240-lb. hogs and general quality was very good. Packing sows constituted about 18 per cent of receipts at Chicago, slightly above a week ago, and brought strong prices. Bulk moved within a \$6.60@6.90 price range with a few smooth light kinds selling up to \$7.00 and \$7.10.

Cool weather and moderate hog receipts, resulting in no oversupply of meats, were strengthening factors in the hog market and in markets for all kinds of product. There was an undercurrent of strength in the product markets, due to the possibility of stronger demand for pork meats at home and abroad.

The test on this page, worked on the basis of Chicago costs and credits, is based on good hogs of weights shown.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-240 lbs.			270-300 lbs.		
Regular hams	14.00	13.7	\$ 1.92	13.70	15.3	\$ 2.10	13.50	16.5	\$ 2.23
Picnics	5.60	11.4	.64	5.40	11.4	.62	5.10	11.1	.57
Boston butts	4.00	14.6	.58	4.00	14.4	.58	4.00	14.2	.57
Loins (blade in).....	9.80	18.3	1.79	9.60	17.8	1.71	9.10	16.8	1.53
Bellies, S. P.	11.00	10.5	1.16	9.70	10.5	1.02	3.10	9.6	.30
Bellies, D. S.	2.00	7.3	.15	9.90	7.2	.71
Fat backs	1.00	5.0	.05	3.00	5.4	.16	4.50	6.0	.27
Plates and jowls.....	2.50	5.2	.13	3.00	5.2	.16	3.30	5.2	.17
Raw leaf	2.10	6.4	.13	2.20	6.4	.14	2.10	6.4	.13
P. S. lard, rend, wt.....	12.40	6.6	.82	11.50	6.6	.76	10.20	6.6	.67
Spareribs	1.60	9.5	.15	1.60	9.4	.15	1.50	9.3	.14
Trimming	3.00	9.8	.29	2.80	9.8	.27	2.70	9.8	.27
Feet, tails, neckbones.....	2.0008	2.0008	2.0008
Offal and misc.....313131
TOTAL YIELD AND VALUE...	69.00		\$ 8.05	70.50		\$ 8.21	71.00		\$ 7.95
Cost of hogs per cwt.....		\$ 7.28			\$ 7.39			\$ 7.33	
Condemnation loss04			.04			.04	
Handling and overhead.....		.58			.50			.45	
TOTAL COST PER CWT ALIVE		\$ 7.90			\$ 7.93			\$ 7.82	
TOTAL VALUE		8.05			8.21			7.95	
Profit per cwt.....		.15			.28			.13	
Profit per hog.....		.30			.64			.27	

WEEK'S TRADING IN LARD

Friday, Oct. 13.—Volume of sales: Oct., 10; Dec., 26; Jan., 15; Mar., 5; May, 16 sales.

Open interest: Oct., 35; Dec., 513; Jan., 329; Mar., 21; May, 162 lots.

Saturday, Oct. 14.—Volume of sales: Oct., 2; Dec., 4; Jan., 2; May, 1 sale.

Open interest: Oct. 25; Nov. 6; Dec., 513; Jan., 331; Mar., 21; May, 163 lots.

Monday, Oct. 16.—Volume of sales: Nov., 1; Dec., 22; Jan., 18; Mar., 8; May, 22 sales.

Open interest: Oct., 24; Nov., 5; Dec., 512; Jan., 330; Mar., 24; May, 163 lots.

Tuesday, Oct. 17.—Volume of sales: Oct., 2; Dec., 19; Jan., 13; Mar., 5; May, 7 sales.

Open interest: Oct., 25; Nov., 5; Dec., 509; Jan., 328; Mar., 26; May, 165 lots.

Wednesday, Oct. 18.—Oct., 3; Dec., 31; Jan., 28; Mar., 4; May, 14 sales.

Open interest: Oct., 23; Nov., 5; Dec., 490; Jan., 329; Mar., 28; May, 166 lots.

Thursday, Oct. 19.—Volume of sales: Dec., 15; Jan., 9; Mar., 4; May, 3 sales.

Open interest: Oct., 23; Nov., 5; Dec., 491; Jan., 327; Mar., 31; May, 165 lots.

MEAT IMPORTS AT NEW YORK

Imports for the period October 5 to 11 inclusive, at New York.

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.	123,066	
—Beef extract in tins.	11,200	
—Roast beef in tins.	18,000	
Brazil—Canned corned beef.	72,000	
—Beef extract in tins.	112,000	
Canada—Fresh chilled ham.	25,673	
—Fresh chilled pork cuts.	3,098	
—Fresh frozen ham.	6,497	
—Fresh frozen beef livers.	24,098	
—Smoked sausage.	410	
—Smoked bacon.	1,800	
Cuba—Fresh frozen beef cuts.	6,656	
Denmark—Liverpaste in tins.	2,938	
—Cooked ham in tins.	12,340	
Italy—Salam.	3,461	
Paraguay—Canned corned beef.	27,000	
—Canned roast beef.	13,500	
—Beef extract in tins.	1,102	
Switzerland—Bouillon cubes in tins.	9,792	
—Tinned soup tablets.	2,927	
Uruguay—Sweet pickled pork butts.	7,939	

CHICAGO MID-MONTH STOCKS

Stocks of provisions at Chicago at the close of trading on October 14:

	Oct. 14, 1939.	Sept. 30, 1939.	Oct. 14, 1938.
P. S. Lard, lbs. ¹	4,016,231		1,553,255
P. S. Lard, lbs. ²	25,090,350	29,475,676	47,988,610
P. S. Lard, lbs. ³	5,941,132	7,809,537	4,828,996
P. S. Lard, lbs. ⁴	357,500	357,500	992,720
Other lard.....	5,028,858	4,674,040	3,581,353
D. S. cl. bellies, contract.....	2,865,350	3,915,031	
D. S. cl. bellies, other.....	2,327,725	2,620,166	4,913,881
D. S. rib bellies ¹	66,000		59,200
D. S. rib bellies ²	288,400	497,255	1,055,622

¹ Made since Oct. 1, 1939. ² Made Oct. 1, 1938 to Jan. 1, 1939. ³ Made prev. to Oct. 1, 1938. ⁴ Made Jan. 1, 1939 to Oct. 1, 1939. ⁵ Made previous to Oct. 1, 1939.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of October 14, 1939, totaled 506,355 lbs.; tallow, 91,600; greases, 60,552.

Chicago Provision Markets

CASH PRICES

Based on actual carlot trading Thursday, October 19, 1939.

REGULAR HAMS.

	Green.	*S.P.
8-10	14	14½n
10-12	14	14½n
12-14	14	14½n
14-16	14	15 n
16-18 Range	14	

BOILING HAMS.

	Green.	*S.P.
16-18	16¼ @16½	17½
18-20	16½	17½
20-22	16½	17½
16-20 Range	16½	
16-22 Range	16½	

SKINNED HAMS.

	Green.	*S.P.
10-12	15	15½
12-14	15½	17
14-16	17	18
16-18	17½	18
18-20	16	17
20-22	15	15½
22-24	14½	14½
24-26	14	14½
26-30	13½	13½
25/up, No. 2's inc.	13 @13½	

PICNICS.

	Green.	*S.P.
4-6	11½	11½
6-8	11½	11½
8-10	11½	11½
10-12	11	10½
12-14	11	10½n
8/up, No. 2's inc.	10½	
Short Shank ¾c over.		

BELLIES.

(Square cut seedless.)

	Green.	*D.C.
6-8	10½ @11	11½ @12
8-10	10½ @11	11½ @12
10-12	10½	11½
12-14	10½	11½
14-16	10½	11½
16-18	10	11

*Quotations represent No. 1 new cure.

GREEN AMERICAN BELLIES.

18-20	9
20-25	9

D. S. BELLIES.

	Clean.	Rib.
16-18	8½n	
18-20	8½n	
20-25	8½	8½
25-30	8½	8½
30-35	8	8
35-40	7½	7½
40-50	7½	7½

D. S. FAT BACKS.

6-8	6
8-10	6¼
10-12	6½
12-14	6½
14-16	7
16-18	7½
18-20	7½
20-25	7½

OTHER D. S. MEATS.

Regular Plates	6-8	7½
Clean Plates	4-6	6
D. S. Jowl Butts		5
S. P. Jowls		5½
Green Square Jowls		6½
Green Rough Jowls	5½ @ 5½	

LARD.

Prime Steam, cash	6.82½n
Neutral, in tierces	6.55ax
Raw Leaf	6.75n

FUTURE PRICES

SATURDAY, OCTOBER 14, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct.	6.85	6.85	6.80	6.80b
Nov.				6.82½n
Dec.	6.75	6.75	6.67½	6.67½b
Jan.	6.85	6.85	6.77½	6.77½ax
Mar.				7.22½ax
May				7.85ax

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
Jan.				7.02½b
Mar.				7.12½b
May				7.40b

MONDAY, OCTOBER 16, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct.				6.65n
Nov.	6.65			6.65b
Dec.	6.67½	6.85	6.65	6.75ax
Jan.	6.77½	6.92½	6.75	6.82½
Mar.	7.20	7.35	7.20	7.25ax
May	7.52½	7.47½	7.52½	7.40ax

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
Jan.				7.02½n
Mar.				7.12½n
May				7.40n

TUESDAY, OCTOBER 17, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct.	6.80	6.85	6.80	6.85
Nov.				6.87½n
Dec.	6.85	6.95	6.85	6.92½-95ax
Jan.	6.95	7.02½	6.95	7.02½
Mar.	7.35	7.37½	7.35	7.37½b
May	7.52½	7.55	7.50	7.55b

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
Jan.				7.05b
Mar.				7.12½n
May				7.40b

WEDNESDAY, OCTOBER 18, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct.	6.87½	6.90	6.87½	6.87½ax
Nov.				6.90ax
Dec.	6.97½	7.00	6.92½	6.92½
Jan.	7.07½	7.10	7.02½	7.02½ax
Mar.	7.42½	7.47½	7.42½	7.42½ax
May	7.55	7.62½	7.55	7.55ax

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
Jan.				7.05n
Mar.				7.12½n
May				7.40n

THURSDAY, OCTOBER 19, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct.				6.77½ax
Nov.				6.75ax
Dec.	6.87½-85	6.87½	6.75	6.82½ax
Jan.	6.95	6.95	6.85	6.92½ax
Mar.	7.35	7.35	7.30	7.32½
May	7.50	7.50	7.45	7.45b

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
Jan.				7.05n
Mar.				7.12½n
May				7.40n

FRIDAY, OCTOBER 20, 1939.

	Open.	High.	Low.	Close.
LARD—				
Oct.				6.60ax
Nov.				6.60ax
Dec.	6.72½	6.72½	6.65	6.65
Jan.	6.82½	6.82½	6.75	6.75ax
Mar.	7.15			7.15ax
May	7.40	7.40	7.25	7.25b

	Open.	High.	Low.	Close.
CLEAR BELLIES—				
Jan.				7.15b
Mar.				7.25b
May				7.40b

Key—ax, asked; b, bid; n, nominal; —, split.

CASH AND LOOSE LARD

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash.	Loose.	Leaf.
Saturday, Oct. 14.....	6.87½n	6.50ax	
Monday, Oct. 16.....	6.70n	6.50ax	6.75
Tuesday, Oct. 17.....	6.90n	6.60b	6.75n
Wednesday, Oct. 18.....	6.92½n	6.65b	6.75
Thursday, Oct. 19.....	6.82½n	6.55ax	6.75n
Friday, Oct. 20.....	6.65n	6.35ax	6.60n



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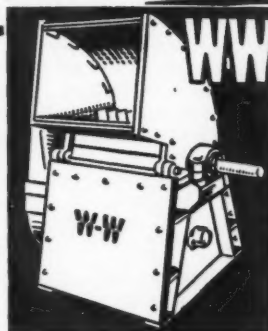
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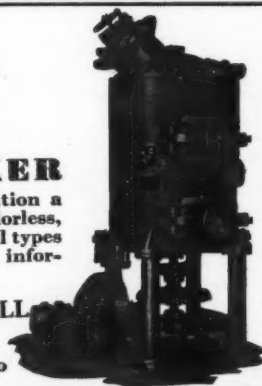
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Tallow Steady With West Firm on Light Offerings

N. Y. extra quoted at 6c—Prime sold at 6½c, Chicago, and held higher—White grease held at 6½c—War expected to bring heavier export business in fats and oils—Feed tankage lower but cracklings steady.

TALLOW.—The tallow market at New York was moderately active and steadier during the past week. Further business developed in extra at the 6c level, or unchanged from the previous week, but subsequently that figure was bid. There were reports in the Eastern market that prime tallow had sold at 6½c in the Midwest. Turnover during the week was estimated at less than 500,000 lbs. at New York.

Improvement in demand from consumers, talk of further export business in tallow, and a rallying tendency in allied and major commodities halted the downward movement.

Increase in hostilities abroad served to stiffen sentiment, both in trade and speculative quarters.

It was difficult to run down many of the export rumors, but there has been fair export trade in tallow since the outbreak of war. Continuance of the war is expected to result in additional business.

While producers were inclined to hold for better levels, consumers were not ready to follow an advance at the moment.

At New York, extra was quoted at 6c; special, 5½c, and edible, 6½@6¾c nominal.

The English tallow market continued under government control so there were no quotations and no London offerings.

Tallow futures at New York were steadier. January traded at 6.25 with October-December at 6.10 bid.

Chicago tallow market was stronger this week with fair quantities of prime moving at midweek at 6½c, Chicago, and 6¾c on River, October-November delivery. Some prime sold Thursday at 6½c, Chicago. No. 1 tallow sold at 6½c, Chicago, and 6c, delivered. Edible sold early in week at 6½c. Chicago quotations, loose basis, on Thursday were:

Edible tallow	6½@ 6¾c
Fancy tallow	@ 6½
Prime packers	@ 6½
Special tallow	@ 6½
No. 1 tallow	6 @ 6½

STEARINE.—Interest in stearine on the seaboard was rather limited and of a routine nature, but the market was a trifle steadier. Pressure of Western offerings continued to be felt at New York. Oleo was quoted at 8½@8¾c at New York.

Demand was fair at Chicago and prices were lower. Prime oleo was quoted at 9¼c, off ½c from last week.

OLEO OIL.—Demand was quiet and the market was about steady at New York. Extra was quoted at 10@10½c; prime, 9½@10c, and lower grades 9@9½c.

Demand was moderate in the Chicago market and prices were steady. Extra was quoted at 10c and prime at 9¾c.

LARD OIL.—Demand was quiet and the market was about steady at New York. Extra was quoted at 10c; No. 1, 9½c; No. 2, 9¼c; extra No. 1, 9¾c; winter strained, 10¾c; prime burning, 11c, and inedible, 10½c.

(See page 33 for later markets.)

NEATSFOOT OIL.—Demand was quiet and the market was steady at New York. Extra was quoted at 10c; No. 1, 9¾c; pure, 16¾c; prime, 10¾c, and cold test, 19¾c.

GREASES.—A moderate trade and a slightly easier tone featured the market for greases at New York during the past week. While tallow and other oils were steadier, and some further export interest was reported in the market for greases, domestic demand was not large and prices were off ½c. Yellow and house traded at 5½c and there was further buying interest in the market.

Export clearances from New York during the week amounted to 60,552 lbs. of greases. It is believed that the war will bring further and heavier demand from the other side.

At New York, choice white was quoted at 6c nominal; yellow and house, 5½c, and brown, 5c nominal.

Grease prices were higher in the Chicago market this week. White sold Monday at 6¼c, Chicago, and several tanks moved next day at same price. Tank yellow sold at 5¼c and another at 5½c, Chicago. White grease firmly held at midweek; ordinary yellow sold at 6c, Chicago. Tank good yellow sold Thursday at 5½c, Chicago. Quotations on Thursday in the Chicago market were as follows:

Choice white grease	6¼@ 6½
A-white grease	6¼@ 6½
B-white grease	@ 6½
Yellow grease, 10-15 f.f.a.	5½@ 6
Yellow grease, 15-20 f.f.a.	5½@ 5¾
Brown grease	@ 5¾

BRITISH FATS CONTROL

In order to protect raw material supplies for margarine and cooking fats and to prevent wide price fluctuations, the British Ministry of Food is taking over complete control of the oilseed crushing and extracting industries and vegetable and marine oil refining industries, according to London advices. Animal fats may be included in the ruling later.

BY-PRODUCTS MARKETS

Chicago, October 19, 1939.

By-products a little firmer this week. Last week's quotations prevail over much of the list.

Blood.

Blood stronger, with sales reported this week at \$3.75.

Unground	Unit Ammonia. @ \$ 3.75
----------------	-------------------------

Digester Feed Tankage Materials.

Digester feed tankage market showed firmer tendency. Last sales 11-12% tankage reported at \$3.75 and \$3.90, Chgo.; \$4.00 asked.

Unground, 11 to 12% ammonia	\$ 3.75@ 3.90
Unground, 6 to 10%, choice quality ..	4.25@ 4.50
Liquid stick	2.00@ 2.50

Packinghouse Feeds.

This market a little firmer with last week's quotations representative. Trading brisk.

60% digester tankage	Carlots, Per ton. @ \$7.50
50% meat and bone scraps	@ \$7.50
Blood-meal	@ \$7.50
Special steam bone-meal	@ \$5.00

Bone Meals (Fertilizer Grades).

A quiet market. Quotations unchanged. Offerings at figures shown.

Steam, ground, 3 & 50	Per ton. @ \$27.50
Steam, ground, 2 & 26	@ \$27.50

Fertilizer Materials.

No trading reported in this market, which showed easier tendency in 10-11% tankage.

High grd. tankage, ground, 10@11% am.	Per ton. @ \$ 3.00 & 10c
Bone tankage, ungrd., per ton ..	20.00@22.50
Hoof meal	@ 3.00

Dry Rendered Tankage.

Car low test cracklings reported this week at 90c, Chgo. High test still quoted nominally around 85c.

Hard pressed and expeller unground, up to 48% protein (low test)	@ .90
above 48% protein (high test)	@ .85
Soft prod. pork, ac. grease and quality, ton	@ \$5.00
Soft prod. beef, ac. grease & quality, ton	@ \$4.00

Gelatine and Glue Stocks.

No changes reported in this market, which continues quiet.

Calf trimmings	Per ton. \$18.00@20.00
Sinews, pizzles	@ 18.00
Cattle jaws, skulls and knuckles ..	25.00@27.50
Hide trimmings	12.00@14.00
Pig skin scraps and trim, per lb., l.c.l.	3¼@ 3½c

Horns, Bones and Hoofs.

Market on horns, bones and hoofs unchanged from last week's prices.

Horns, according to grade	Per ton. \$35.00@60.00
Cattle hoofs, house run	35.00@37.00
Junk bones	19.00@20.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

Animal Hair.

Additional firmness has developed recently in some parts of the animal hair list. Market quiet.

Winter coil dried, per ton	\$30.00@35.00
Summer coil dried, per ton	17.50@20.00
Winter processed, black, lb.	6¼@ 7c
Winter processed, gray, lb.	5¼@ 6c
Summer processed, gray, lb.	3 @ 3¼c
Cattle switches	2 @ 2¼c

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, October to June, 1940.....	\$27.25 @ 28.00
Blood, dried, 16% per unit.....	@ 8.70
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@ 54.00
Oct./Nov. shipment.....	@ 52.00
Fish scrap, acidulated, 7% ammonia, 8% A. P. A., f.o.b. fish factories.....	2.30 & 50c
Soda nitrate, per net ton: bulk, Oct. to June, 1940, inclusive, ex-vessel Atlantic and Gulf ports.....	@ 27.00
in 200-lb. bags.....	@ 28.30
in 100-lb. bags.....	@ 29.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	3.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	3.75 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 28.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@ 31.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00

Dry Rendered Tankage.

50/55% protein, unground.....	@ 90c
60% protein, unground.....	@ 95c

EASTERN FERTILIZER MARKETS

New York, October 18, 1939.

Dried blood sold at \$3.70 per unit, f.o.b. New York, and unless the demand improves soon bids might be accepted below this price. South American sold at \$3.30 per unit of ammonia c.i.f., Atlantic Coast ports, for October/November shipment, but no more is available at this price.

Unground feeding tankage sold at \$3.80 and 10c, f.o.b. New York, and a limited quantity is offered at \$3.75 and 10c, f.o.b. local shipping points.

Japanese sardine meal is lower in price for shipment with a limited demand.

TALLOW FUTURE TRADING

MONDAY, OCTOBER 16, 1939.

	High.	Low.	Close.
October.....	6.25	6.25	5.90b
November.....			5.90b
January.....			5.90b
February.....			5.90b
March.....			5.90b

TUESDAY, OCTOBER 17, 1939.

October.....	6.00b
November.....	6.00b
December.....	6.00b
January.....	6.00b
February.....	6.00b
March.....	6.00b

WEDNESDAY, OCTOBER 18, 1939.

October.....	6.10b
November.....	6.10b
December.....	6.10b
January.....	6.10b
February.....	6.10b

THURSDAY, OCTOBER 19, 1939.

October.....	6.10b
November.....	6.10b
December.....	6.10b
January.....	6.25b
February.....	6.25b
March.....	6.25b

FRIDAY, OCTOBER 20, 1939.

October.....	6.10b
November.....	6.10b
January.....	6.10b
March.....	6.10b

VEGETABLE OIL IMPORTS UP

Imports of vegetable oils into the United States for eight months, January-August, showed an increase over the same period in 1938, according to reports of the Bureau of Foreign and Domestic Commerce, as follows:

	8 mos. 1939 lbs.	8 mos. 1938 lbs.
Coconut oil.....	240,605,000	230,019,000
Palm oil.....	198,297,000	182,228,000
Perilla oil.....	32,022,000	20,127,000

Nearly 10,000,000 lbs. more coconut oil was imported during August than in the same month in 1938, and considerable increases were shown in the amounts of palm and perilla oil received. August imports were:

	August 1939 lbs.	August 1938 lbs.
Coconut oil.....	32,898,000	22,052,000
Palm oil.....	25,811,000	21,289,000
Perilla oil.....	5,697,000	2,374,000

HIDE AND SKIN CONTROLS

The United Kingdom and Sweden have prohibited the export of all raw hides and skins other than fur skins, except under special license from the Board of Trade in the case of Britain and the Trade License Board in Sweden. In the latter country calfskins less than 4 kilograms in weight will be exported freely. In China, hide and skin exports are forbidden except with special permission from Japanese controlled territory, including foreign areas but excluding shipments from the Japanese part of Shanghai.

In Italy the slaughter of calves under 100 kilograms in weight is prohibited. In the Netherlands an embargo has

been placed against the export of raw hides and skins. All exports from Australia are subject to permit licenses, which are expected to be given freely.

In France all raw hides and skins are embargoed except calfskins weighing more than 8.1 kilograms or less than 5.9 kilograms. Special permits are required to export raw and tanned hides and skins from Egypt and all exports from New Zealand are subject to control as to amounts and destinations.

WOOL PRICES HIGHER

An agreement has been reached between Great Britain and South Africa for the purchase of sufficient wool to keep prices at levels of contracts on Australian wool, according to a report to the U. S. Department of Commerce. The United States and Japan are chief competitors for combing wools and prices last week were 51 to 62 per cent higher than last season on super-combings and combings and 34 to 46 per cent up on short and super-short combings.

COTTONSEED PRODUCT EXPORTS AND IMPORTS

For one month ended August 31:

	1939	1938.
Exports:		
Oil, crude, lbs.....	5,117	80,182
Oil, refined, lbs.....	132,022	238,107
Cake and meal, tons of.....	675	1,727
Linters, running bales.....	33,017	14,740
Imports:		
Oil, crude, lbs.....	none	none
Oil, refined, lbs.....	*2,298,592	7,929,788
Cake and meal, tons of.....	2,000 lbs.	36,983
Linters, bales of 500 lbs.....	1,894	25
		530

*Amounts for September not included above are 1,046,244 pounds refined, "withdrawn from warehouse for consumption."

COTTONSEED PRODUCTS MANUFACTURED AND CONSUMED

As reported for the two months ended September 30, 1939 and 1938:

	COTTONSEED RECEIVED, CRUSHED, AND ON HAND (TONS)					
	Received at mills* Aug. 1 to Sept. 30 1939.	Aug. 1 to Sept. 30 1938.	Crushed Aug. 1 to Sept. 30 1939.	Crushed Aug. 1 to Sept. 30 1938.	On hand at mills Sept. 30 1939.	On hand at mills Sept. 30 1938.
United States.....	1,367,947	1,540,231	675,525	799,396	813,048	1,073,453
Alabama.....	48,774	110,609	40,852	73,022	19,037	49,548
Arkansas.....	163,874	184,463	60,798	80,473	107,181	124,212
Georgia.....	93,022	109,707	70,230	82,194	36,983	42,807
Louisiana.....	114,590	106,825	52,951	48,131	62,186	62,078
Mississippi.....	247,333	296,046	109,505	125,819	159,821	212,025
North Carolina.....	42,004	18,586	19,039	19,756	24,214	6,625
Oklahoma.....	55,211	49,199	12,507	10,959	43,501	41,919
South Carolina.....	59,265	41,801	38,271	33,776	21,894	9,577
Tennessee.....	102,480	129,459	36,647	48,612	68,769	93,487
Texas.....	395,461	442,224	211,255	232,192	239,274	382,165
All other states.....	45,933	52,782	23,670	44,522	30,438	38,021

*Includes 4,500 tons seed destroyed at mills in 1938 but not 120,626 and 337,118 on hand Aug. 1 nor 3,834 and 8,393 reshipped for 1939 and 1938 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND

	Season.	On hand August 1.	Produced Aug. 1 to Sept. 30.	Shipped out Aug. 1 to Sept. 30.	On hand Sept. 30.
Crude oil.....	1939-40	*72,066,763	207,834,742	201,880,611	*110,701,272
(pounds).....	1938-39	33,833,717	246,435,970	187,381,827	111,604,153
Refined oil.....	1939-40	1560,035,317	*148,590,107		*141,781,459
(pounds).....	1938-39	487,927,932	148,684,700		404,731,606
Cake and meal.....	1939-40	119,718	300,581	295,925	124,374
(tons).....	1938-39	214,611	354,112	309,304	259,419
Hulls.....	1939-40	77,087	175,441	149,085	103,493
(tons).....	1938-39	133,153	206,120	192,619	146,864
Linters.....	1939-40	479,316	157,163	227,308	409,271
(running bales).....	1938-39	437,464	185,105	175,875	469,694
Hull fiber.....	1939-40	24,331	4,180	12,983	16,128
(500-lb. bales).....	1938-39	30,534	7,050	3,944	33,640
Grabbots, motes, etc.....	1939-40	30,842	6,987	10,896	26,738
(500-lb. bales).....	1938-39	36,592	8,817	11,258	33,651

*Includes 5,986,685 and 15,854,063 pounds held by refining and manufacturing establishments and 13,594,470 and 36,407,450 pounds in transit to refiners and consumers August 1, 1939 and Sept. 30, 1939 respectively.

†Includes 13,471,938 and 5,909,267 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 3,292,550 and 12,918,623 pounds in transit to manufacturers of shortening, oleomargarine, soap, etc. August 1, 1939 and Sept. 30, 1939 respectively.

**Produced from 158,071,178 pounds of crude oil.

Cotton Oil Futures Firmer But Prices Little Changed

Nearby deliveries around 7c—September consumption huge—Cash oil strong—Coconut oil up 1/4c—Spot soybean oil tight with October at 5 1/2c.

COTTONSEED oil futures had a fairly active day-to-day turnover in the New York market this week. Prices backed and filled and the market displayed a steady undertone around the 7c level for nearby deliveries and around 7 1/4c for later months. Operations were mixed and were more or less predicated on European developments.

At one time there was a sharp rally brought about by rather general belief that European peace efforts had failed; the upturn was aided by stronger allied and outside commodities and securities. However, the market ran into hedge selling on the bulges and this, with profit taking, brought reactions from the week's highs. There was considerable talk of under-cover export business in fats and oils, but confirmation of important trading was difficult to secure.

The huge September consumption of 442,127 bbls. failed to have much market influence as the figure was slightly below average expectations and apparently had been discounted. Nevertheless, consumption of cottonseed oil for the first two months of the season ran around 740,000 bbls. as against 580,000 bbls. the same time last year. In addition, the trade is already estimating distribution during October at 350,000 to 400,000 bbls. compared with 281,000 bbls. in October, 1938.

Little New Crop Pressure

The heavy distribution in the first three months of the season has taken a great deal of pressure of the new crop movement off the futures market. Should hostilities continue abroad, there is every possibility that domestic consumption will continue larger throughout the season, and there is also the favorable prospect of good-sized export business.

Weather conditions in the South during the past week were largely ideal for picking and moving cotton. Crude oil has been relatively firm of late compared with futures. As a result, hedging differentials between crude and futures have not been any too favorable and hedge selling has been kept down. Some hedging appears on the sharp rallies.

Visible stocks of cottonseed oil on October 1 totaled 1,865,700 bbls. compared with 2,036,600 bbls. the same time last season. With the outlook for favorable October statistics, and with cash oil firmly held, it was felt that the position of actual oil warranted its current levels. It was generally admitted that the market would be mainly

responsive to foreign developments.

Cash oil prices, tank basis, were lowered on the recent setback in futures, but refiners were firmer in their tank prices this week. Otherwise, prices were unchanged and at the best of the recent levels. Deliveries against old orders have been going forward rapidly and some new business has developed in the past few days. There are indications that considerable business was carried over from September into October and that refiners are still behind in their orders.

Crude oil in the Southeast sold at 6c; Valley at 5 1/2c, and Texas at 5 1/4c. Southeast and Valley subsequently was quoted 5 1/2c and Texas, 5 1/4c. Dallas quoted crude at 5 1/2c; cottonseed meal, \$32.50 per ton, and cottonseed, \$24.50 per ton. Spot soybean oil at New York was quoted at 5 1/2c and future delivery at 5@5 1/2c.

COCONUT OIL.—Some improvement in demand was noted at New York and the market rallied 1/4c to 4 1/2c. The Pacific coast market was quoted at 3 3/4c, although some were holding for 4c.

CORN OIL.—The market was rather quiet but steady at New York. Bids at 6 1/2c, or the last sales level, failed to bring out further supplies.

SOYBEAN OIL.—A firmer tone was noted in this market with the spot situation tight. October delivery at New York was quoted at 5 1/2c, while December and January were quoted at 5@5 1/2c. Firmness in soybeans and re-

ports of further export business in the latter aided in strengthening oil.

PALM OIL.—It remained difficult to obtain firm offerings of palm oil. Demand was limited. At New York, a few small lots of spot Nigre were available at 5 1/2c.

PALM KERNEL OIL.—Market was purely nominal.

OLIVE OIL FOOTS.—New York market was dull and nominal at 9c for tanks.

PEANUT OIL.—Offerings continued scarce and prices at New York were 7c nominal.

COTTONSEED OIL.—Valley and Southeast crude was quoted Wednesday at 5 1/2c bid, 6c asked; Texas 5 1/4@5 1/2c nominal at common points, and Dallas, 5 1/2@6c nominal.

Futures market transactions for the week at New York were as follows:

FRIDAY, OCTOBER 13, 1939.

	Sales.	Range.		Closing.	
		High.	Low.	Bid.	Asked.
October	10	684	684	685	690
November	690	nom
December	43	693	684	689	trad
January	3	696	695	694	696
February	700	nom
March	79	712	704	710	11 tr
April	713	nom
May	21	720	710	717	719

Sales 155 contracts.

SATURDAY, OCTOBER 14, 1939.

October	670	690
November	670	nom
December	12	679	675	676	trad
January	681	683
February	685	nom
March	23	705	697	697	nom
April	703	nom
May	17	712	705	706	708

Sales 52 contracts.

MONDAY, OCTOBER 16, 1939.

November	675	bid
December	20	688	676	677	680
January	12	687	679	682	trad
February	690	nom
March	18	705	699	698	702
April	703	nom
May	23	715	702	706	709
June	710	nom

Sales 73 contracts.

TUESDAY, OCTOBER 17, 1939.

November	695	bid
December	37	703	699	701	703
January	2	706	699	706	708
February	712	nom
March	44	724	710	723	trad
April	725	nom
May	80	732	715	731	32 tr
June	735	nom

Sales 163 contracts.

WEDNESDAY, OCTOBER 18, 1939.

November	690	nom
December	26	710	693	694	695
January	23	712	710	699	701
February	710	nom
March	56	730	716	716	trad
April	720	nom
May	88	735	723	723	trad
June	728	nom

Sales 188 contracts.

THURSDAY, OCTOBER 19, 1939.

December	697	690	691	bid
January	701	695	696	bid
March	719	712	712	bid
May	728	721	821	nom

Sales, 150 contracts.

(See page 33 for later markets.)

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., October 19, 1939.—Cotton oil was about 10 points to 1/4c lb. higher for the week, with some crude selling in several directions during the week at 6c lb. and mills are generally disinterested at lower price, except for scattered tanks here and there. Seed prices are generally reported firmer with some holding movements in several sections of the Belt. Compound business is reported somewhat slow thus far in October, following the abnormally good business of September. Traders are generally awaiting more definite European developments; also the vote on the Embargo bill in Washington.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, October 19, 1939.—Forty-three per cent cottonseed cake and meal basis Dallas for interstate shipment quoted at \$29.50. Prime cottonseed oil quoted at 5 1/2@5 1/2c.

CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in August, 1939, totaled 603 tons, valued at \$16,286; babassu cake and meal 603 tons, valued at \$1,051; soybean cake and meal, 1,452 tons, valued at \$34,217; and other oil cake meal totaled 350 tons, valued at \$6,603; other oil cake totaled 2,423 tons and \$51,297.

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,
	Week ended Oct. 18, 1939.	1938.
Prime native steers—		
400-600	16% @ 17%	18% @ 19
600-800	15 @ 16	18% @ 19
800-1000	15 @ 16	19 @ 19½
Good native steers—		
400-600	16% @ 17%	16% @ 17½
600-800	14% @ 15%	17% @ 17½
800-1000	14% @ 15%	17% @ 17½
Medium steers—		
400-600	15½ @ 16½	14 @ 14½
600-800	14½ @ 15½	14 @ 14½
800-1000	14½ @ 15½	14½ @ 15
Heifers, good, 400-600—		
400-600	15½ @ 16½	15 @ 16
Cows, 400-600	11 @ 12	10½ @ 12½
Hind quarters, choice—		
Fore quarters, choice	18½ @ 19	@ 23
	13½ @ 14½	@ 16

Beef Cuts

Steer loins, prime	unquoted	@ 39	
Steer loins, No. 1	unquoted	@ 28	
Steer loins, No. 2	unquoted	@ 26	
Steer short loins, prime	unquoted	@ 25	
Steer short loins, No. 1	unquoted	@ 23	
Steer short loins, No. 2	unquoted	@ 22	
Steer loin ends (hips)	unquoted	@ 25	
Steer loin ends, No. 2	unquoted	@ 24	
Cow loins, prime	unquoted	@ 17	
Cow short loins	unquoted	@ 19	
Cow loin ends (hips)	unquoted	@ 16	
Steer ribs, prime	unquoted	@ 28	
Steer ribs, No. 1	unquoted	@ 20	
Steer ribs, No. 2	unquoted	@ 18	
Cow ribs, No. 2	unquoted	@ 13	
Cow ribs, No. 3	unquoted	@ 12	
Steer rounds, prime	unquoted	@ 17 1/2	
Steer rounds, No. 1	unquoted	@ 16 1/2	
Steer rounds, No. 2	unquoted	@ 16	
Steer chucks, prime	unquoted	@ 16 1/2	
Steer chucks, No. 1	unquoted	@ 14 1/2	
Steer chucks, No. 2	unquoted	@ 14	
Cow rounds	unquoted	@ 14	
Cow chucks	unquoted	@ 10 1/2	
Steer plates	unquoted	@ 9	
Medium plates	unquoted	@ 8	
Briskets, No. 1	unquoted	@ 12	
Steer navel ends	unquoted	@ 8 1/2	
Cow navel ends	unquoted	@ 7 1/2	
Fore shanks	unquoted	@ 9	
Hind shanks	unquoted	@ 7 1/2	
Strip loins, No. 1 bbls.	unquoted	@ 55	
Strip loins, No. 2	unquoted	@ 45	
Shirloin butts, No. 1	unquoted	@ 32	
Shirloin butts, No. 2	unquoted	@ 25	
Beef tenderloins, No. 1	unquoted	@ 65	
Beef tenderloins, No. 2	unquoted	@ 63	
Rump butts	unquoted	@ 18	
Flank steaks	unquoted	@ 20	
Shoulder clods	unquoted	@ 15 1/2	
Hanging tenderloins	unquoted	@ 17	
Insides, green, 6 @ 8 lbs.	unquoted	@ 16 1/2	
Outsides, green, 5 @ 6 lbs.	unquoted	@ 14 1/2	
Knuckles, green, 5 @ 6 lbs.	unquoted	@ 16	

Beef Products

Brains (per lb.)	@ 6	@ 7	
Hearts	@ 10	@ 10	
Tongues	@ 18	@ 20	
Sweetbreads	@ 18	@ 17	
Ox-tail, per lb.	@ 12	@ 12	
Fresh tripe, plain	@ 10	@ 10	
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2	
Livers	@ 20	@ 20	
Kidneys, per lb.	@ 9	@ 10	

Veal

Choice carcass	@ 17	17 @ 18	
Good carcass	@ 16	15 @ 16	
Good saddles	@ 20	@ 22	
Good racks	@ 14	@ 14	
Medium racks	@ 12	@ 12	

Veal Products

Brains, each	@ 9	@ 10	
Sweetbreads	@ 30	@ 34	
Calf livers	@ 33	@ 49	

Lamb

Choice lambs	@ 17	@ 16	
Medium lambs	@ 16	@ 15	
Choice saddles	@ 18	@ 19	
Medium saddles	@ 19	@ 18	
Choice fores	@ 14	@ 13	
Medium fores	@ 13	@ 12	
Lamb fries, per lb.	@ 32	@ 31	
Lamb tongues, per lb.	@ 17	@ 16	
Lamb kidneys, per lb.	@ 15	@ 20	

Mutton

Heavy sheep	@ 6	@ 7	
Light sheep	@ 8	@ 9	
Heavy saddles	@ 7	@ 9	
Light saddles	@ 10	@ 11	
Heavy fores	@ 5	@ 5	
Light fores	@ 6	@ 7	
Mutton legs	@ 10	@ 12	
Mutton loins	@ 9	@ 9	
Mutton stew	@ 5	@ 5	
sheep tongues, per lb.	@ 13 1/2	@ 12 1/2	
sheep heads, each	@ 11	@ 10	

Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	@ 20 1/2	@ 18	
Picnics	@ 12	@ 13	
Skinned shoulders	@ 13	@ 13 1/2	
Tenderloins	@ 28	@ 40	
Spare ribs	@ 13	@ 13 1/2	
Back fat	@ 9	@ 9	
Boston butts	@ 16	@ 16	
Boneless butts, cellar trim, 2 @ 4	@ 20	@ 21 1/2	
Hocks	@ 8	@ 10	
Tails	@ 7	@ 10	
Neck bones	@ 4	@ 4 1/2	
Slip bones	@ 11	@ 11	
Blade bones	@ 11	@ 12	
Pigs' feet	@ 4	@ 4	
Kidneys, per lb.	@ 3	@ 3	
Livers	@ 9	@ 9	
Brains	@ 9	@ 9	
Ears	@ 4	@ 4	
Snouts	@ 5	@ 5 1/2	
Heads	@ 8	@ 7 1/2	
Chitterlings	@ 6 1/2	@ 5	

DRY SALT MEATS

Clear bellies, 16 @ 18 lbs.	@ 9n	@ 8 1/2n	
Clear bellies, 18 @ 20 lbs.	@ 8 1/2n	@ 8 1/2n	
Rib bellies, 25 @ 30 lbs.	@ 6 1/2	@ 6 1/2	
Fat backs, 10 @ 12 lbs.	@ 7 1/2	@ 7 1/2	
Fat backs, 14 @ 16 lbs.	@ 7 1/2	@ 7 1/2	
Regular plates	@ 7 1/2	@ 7 1/2	
Jowl butts	@ 6 1/2	@ 6 1/2	

WHOLESALE SMOKED MEATS

Fancy regular hams, 14 @ 16 lbs., parchment paper	20 @ 20 1/2		
Fancy skinned hams, 14 @ 16 lbs., parchment paper	22 @ 22 1/2		
Standard reg. hams, 14 @ 16 lbs., plain	19 @ 19 1/2		
Picnics, 4 @ 8 lbs., short shank, plain	15 1/2 @ 16 1/2		
Picnics, 4 @ 8 lbs., long shank, plain	14 @ 15		
Fancy bacon, 6 @ 8 lbs., plain	18 1/2 @ 19 1/2		
Standard bacon, 6 @ 8 lbs., plain	15 @ 16		
No. 1 beef sets, smoked	37 @ 38		
Insides, 8 @ 12 lbs.	34 @ 35		
Outsides, 5 @ 9 lbs.	34 @ 35		
Knuckles, 5 @ 9 lbs.	34 @ 35		
Cooked hams, choice, skin on, fattened	33 1/2 @ 35 1/2		
Cooked hams, choice, skinless, fattened	33 1/2 @ 35 1/2		
Cooked picnics, skin on, fattened	28 @ 28		
Cooked picnics, skinned, fattened	28 @ 28		

BARRELED PORK AND BEEF

Clear fat back pork:			
70-80 pieces	@ 16.50		
80-100 pieces	@ 15.00		
100-125 pieces	@ 14.50		
Clear plate pork, 25-35 pieces	@ 16.50		
Bean pork	@ 17.50n		
Brisket pork	@ 20.00n		
Plate beef	@ 20.50		
Extra plate beef	@ 20.50		

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$16.00		
Lamb tongue, short cut, 200-lb. bbl.	65.00		
Regular tripe, 200-lb. bbl.	17.00		
Honeycomb tripe, 200-lb. bbl.	23.50		
Pocket honeycomb tripe, 200-lb. bbl.	27.00		

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	9 1/2 @ 10		
Special lean pork trimmings 85%	@ 15		
Extra lean pork trimmings 95%	@ 17 1/2		
Pork cheek meat (trimmed)	@ 12		
Pork hearts	@ 9	@ 9 1/2	
Pork livers	@ 7	@ 7	
Native boneless bull meat (heavy)	13 1/2 @ 14		
Boneless chucks	11 1/2 @ 11 1/2		
Shank meat	@ 12		
Beef trimmings	@ 10 1/2		
Beef cheeks (trimmed)	@ 10 1/2		
Dressed canners, 350 lbs. and up.	9 @ 9 1/2		
Dressed cutter cows, 400 lbs. and up.	9 1/2 @ 9 1/2		
Dr. bologna bulls, 600 lbs. and up.	@ 11		
Pork tongues, canner trim, S. P.	@ 8 1/2		

DRY SAUSAGE

Cervelat, choice, in hog bungs	@ 40		
Thuringer cervelat	@ 20 1/2		
Farmer	@ 30		
Holsteiner	@ 29 1/2		
B. C. salami, choice	@ 34		
Milano, salami, choice in hog bungs	@ 33		
B. C. salami, new condition	@ 20 1/2		
Frisses, choice, in hog middles	@ 33		
Genoa style salami, choice	@ 40		
Pepperoni	@ 30 1/2		
Mortadella, new condition	@ 20 1/2		
Capicola	@ 45		
Italian style hams	@ 34		
Virginia hams	@ 40 1/2		

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@ 23 1/2		
Country style sausage, fresh in link	@ 18 1/2		
Country style sausage, fresh in bulk	@ 16 1/2		
Country style sausage, smoked	@ 21 1/2		
Frankfurters, in sheep casings	@ 23 1/2		
Frankfurters, in hog casings	@ 20 1/2		
Bologna in beef bungs, choice	@ 17		
Bologna in beef middles, choice	@ 17 1/2		
Liver sausage in hog bungs	@ 17		
Smoked liver sausage in hog bungs	@ 22 1/2		
Head cheese	@ 15 1/2		
New England luncheon specialty	@ 22		
Mixed luncheon specialty, choice	@ 19		
Tongue sausage	@ none		
Blood sausage	@ 18		
Souse	@ 17		
Polish sausage	@ 22 1/2		

LARD

Prime steam, cash, Bd. Trade	@ 6.82 1/2n		
Fancy tallow, loose, 2% acid	@ 6.55ax		
Refined lard, tierces, f.o.b. Chgo.	@ 8.62 1/2		
Kettle rend., tierces, f.o.b. Chgo.	@ 9.62 1/2		
Leaf, kettle rend., tierces, f.o.b. Chgo.	@ 9.62 1/2		
Neutral tierces, f.o.b. Chicago	@ 9.37 1/2		
Shortening, tierces, c.a.f.	@ 10.50		

OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	@ 10		
Prime No. 2 oleo oil	@ 9 1/2		
Prime oleo stearine	@ 9 1/2		

TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	6 1/2 @ 6 1/2n		
Fancy tallow, under 2% acid	@ 6 1/2		
Prime packers tallow, 3-4% acid	@ 6 1/2		
Special tallow	@ 6 1/2		
No. 1 tallow, 10% f.f.a.	6 @ 6 1/2		
Choice white grease, all hog	6 1/2 @ 6 1/2		
A-White grease, 4% acid	6 1/2 @ 6 1/2		
B-White grease, maximum 5% acid	6 1/2 @ 6 1/2		
Yellow grease, 10-20 f.f.a.	5 1/2 @ 5 1/2		
Brown grease, 25 f.f.a.	5 1/2 @ 5 1/2		

ANIMAL OILS

Prime edible lard oil	Per lb. 11 1/2		
Prime burning oil	10 1/2		
Prime lard oil-inedible	10 1/2		
Extra W. S. lard oil	10		
Extra lard oil	9 1/2		
Extra No. 1 lard oil	9 1/2		
Special No. 1 lard oil	9 1/2		
No. 1 lard oil	9 1/2		
No. 2 lard oil	9		
Acidless tallow oil	9 1/2		
20" neatfoot oil	10 1/2		
Pure neatfoot oil	10 1/2		
Prime neatfoot oil	10		
Extra neatfoot oil	9 1/2		
No. 1 neatfoot oil	9 1/2		

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.			
Valley points, prompt	6 @ 6 1/2		
White deodorized, in bbls., f.o.b. Chgo.	8 1/2 @ 8 1/2		
Yellow, deodorized	8 1/2 @ 8 1/2		
Soybean oil, 50% f.f.a. f.o.b. mills	1 1/2 @ 2		
Soybean oil, f.o.b. mills	5 @ 5 1/2		
Corn oil, in tanks, f.o.b. mills	6 1/2 @ 6 1/2		
Coconut oil, sellers' tanks, f.o.b. coast	3 1/2 @ 3 1/2		
Refined coconut, bbls., f.o.b. Chicago	10 1/2 @ 10 1/2		

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable	@ 15		
White animal fat	@ 12		
Water churned pastry	@ 13		
Milk churned pastry	@ 14		
White "nut" type	@ 10 1/2		

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

Chicago Markets

CURING MATERIALS

	Owt.
Nitrite of soda (Chgo. w/has stock):	
In 425-lb. bbls. delivered.....	\$ 8.75
Saltpeper, less than ton lots:	
DBL refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.85
DBL. rfd. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans....	@3.50
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@5.25
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, L.A., less 2%.....	@4.85
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, L.A., less 2%.....	@4.75
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@4.73
in paper bags.....	@4.68

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@1.16
Domestic rounds, 140 pack.....	@1.35
Export rounds, wide.....	@1.45
Export rounds, medium.....	@1.25
Export rounds, narrow.....	@1.37
No. 1 weasands.....	@1.06
No. 2 weasands.....	@1.03
No. 1 bungs.....	@1.12
No. 2 bungs.....	@1.08
Middles, regular.....	@1.40
Middles, select, wide, 2@2 1/2 in.....	@1.55
Middles, select, extra wide, 2 1/2 in.	
and over.....	@1.75
Dried bladders:	
12-15 in. wide, flat.....	.55
10-12 in. wide, flat.....	.70
8-10 in. wide, flat.....	.50
6-8 in. wide, flat.....	.25
Pork casings:	
Narrow, per 100 yds.....	2.15
Medium, special, per 100 yds.....	2.00
Medium, regular.....	1.60
English, medium.....	1.30
Wide, per 100 yds.....	1.50
Extra wide, per 100 yds.....	1.00
Export bungs.....	.20
Large prime bungs.....	.14
Medium prime bungs.....	.07
Small prime bungs.....	.05
Middles, per set.....	.12
Stomachs.....	.00

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	16	17 1/2
Resifted.....	16 1/2	18 1/2
Chili Pepper.....	19	19 1/2
Powder.....	19	19 1/2
Cloves, Amboyana.....	35	38
Zanzibar.....	31	34
Madagascar.....	30	33
Ginger, Jamaica.....	13	14
African.....	99	11
Mace, Fancy Banda.....	63	68
East India.....	55	60
East & West India Blend.....	50	55
Mustard Flour, Fancy.....	23 1/2	25
No. 1.....	17	17
Nutmeg, Fancy Banda.....	26	28
East India.....	23	25
East & West India Blend.....	18	19
Paprika, Spanish Type.....	out	out
Fancy Hungarian.....	39	39
No. 1 Hungarian.....	37	37
Pepper, Cayenne.....	33	33
Red No. 1.....	20	20
Black Aleppo.....	00 1/2	10 1/2
Black Lampong.....	06	07 1/2
Black Tellicherry.....	10	11 1/2
Pepper, White Singapore.....	10 1/2	12
Muntok.....	11	12 1/2
Packers.....	11 1/2	11 1/2

SEEDS AND HERBS

	Ground	Whole.
	for	Sausage.
Caraway Seed.....	19	21
Celery Seed, French.....	30	33
Cominos Seed.....	30	33
Coriander Morocco Bleached.....	10	10
Coriander Morocco Natural No. 1.....	08	10
Mustard Seed Fancy Yellow.....	13	16
American.....	12	15
Marjoram French.....	30	33
Oregano.....	13 1/2	16
Sage Fancy Dalmation.....	15	17
Dalmation No. 1.....	14	16

New York Market Prices

LIVE CATTLE

Steers, medium and good.....	\$ 9.00 @ 9.40
Cows, medium.....	8.25 @ 8.85
Cows, cutter and common.....	4.50 @ 5.75
Bulls, good.....	6.75 @ 7.50
Bulls, medium.....	6.00 @ 6.50

LIVE CALVES

Vealers, good and choice.....	\$10.50 @ 13.00
Vealers, common and medium.....	8.00 @ 9.50
Vealers, culls.....	6.00 @ 8.00
Calves, good and choice.....	8.00 @ 8.75
Calves, common and medium.....	6.25 @ 7.50

LIVE HOGS

Hogs, good and choice, 195-lb.....	\$7.50
Sows, good, 254-lb.....	5.75

LIVE LAMBS

Lambs, good and choice.....	\$ 9.75 @ 10.00
Lambs, common.....	@ 7.00
Ewes, good.....	2.50 @ 3.75

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	17 1/2 @ 19
Choice, native, light.....	17 1/2 @ 19
Native, common to fair.....	16 @ 17

Western Dressed Beef.

Native steers, 600@800 lbs.....	18 @ 19
Native choice yearlings, 440@600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

BEEF CUTS

	Western.	City.
No. 1 ribs.....	21 @ 23	21 @ 23
No. 2 ribs.....	20 @ 21	20 @ 21
No. 3 ribs.....	19 @ 20	19 @ 20
No. 1 loins.....	32 @ 36	36 @ 40
No. 2 loins.....	26 @ 32	30 @ 35
No. 3 loins.....	20 @ 24	25 @ 30
No. 1 hinds and ribs.....	20 @ 21	21 @ 24
No. 2 hinds and ribs.....	18 @ 19	19 @ 21
No. 1 rounds.....	17 @ 17	17 @ 17
No. 2 rounds.....	16 @ 16	16 @ 16
No. 3 rounds.....	15 @ 15	15 @ 15
No. 1 chucks.....	15 @ 15	15 @ 15
No. 2 chucks.....	14 @ 14	14 @ 14
No. 3 chucks.....	13 @ 13	13 @ 13
City dressed bolognas.....	13 1/2 @ 14 1/2	13 1/2 @ 14 1/2
Rolls, reg. 4@6 lbs. av.....	18 @ 20	18 @ 20
Rolls, reg. 6@8 lbs. av.....	23 @ 25	23 @ 25
Tenderloins, 4@6 lbs. av.....	50 @ 60	50 @ 60
Tenderloins, 5@6 lbs. av.....	50 @ 60	50 @ 60
Shoulder clods.....	16 @ 18	16 @ 18

DRESSED VEAL

Good.....	17 @ 18
Medium.....	16 @ 17
Common.....	15 @ 16

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	16 1/2 @ 17 1/2
Genuine spring lambs, good to medium.....	15 1/2 @ 16 1/2
Genuine spring lambs, medium.....	14 1/2 @ 15 1/2
Sheep, good.....	7 @ 9
Sheep, medium.....	7 @ 9

DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$10.87 1/2 @ 11.25
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	12.50 @ 13.25

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	21 1/2 @ 22 1/2
Shoulders, Western, 10@12 lbs. av.....	14 @ 15
Butts, regular, Western.....	17 @ 18
Hams, Western, fresh, 10@12 lbs. av.....	16 1/2 @ 17 1/2
Picnics, Western, fresh, 6@8 lbs. av.....	13 @ 14
Pork trimmings, extra lean.....	18 1/2 @ 19
Pork trimmings, regular, 50% lean.....	11 1/2 @ 12 1/2
Spareribs.....	13 1/2 @ 14 1/2

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@38c
Cooked hams, choice, skinless, fattened.....	@41c

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	20 1/2 @ 21 1/2
Regular hams, 10@12 lbs. av.....	20 1/2 @ 21 1/2
Regular hams, 12@14 lbs. av.....	20 1/2 @ 21 1/2
Skinless hams, 10@12 lbs. av.....	21 1/2 @ 22 1/2
Skinless hams, 12@14 lbs. av.....	22 @ 23
Skinless hams, 16@18 lbs. av.....	22 1/2 @ 23 1/2
Skinless hams, 18@20 lbs. av.....	22 1/2 @ 23 1/2
Picnics, 4@6 lbs. av.....	16 @ 17
Picnics, 6@8 lbs. av.....	16 @ 17
City pickled bellies.....	17 @ 18
Bacon, boneless, Western.....	20 @ 21
Bacon, boneless, city.....	19 1/2 @ 20
Rollettes, 8@10 lbs. av.....	19 @ 20
Beef tongue, light.....	@23
Beef tongue, heavy.....	@24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Outails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$2.25 per cwt.
Breast Fat.....	2.75 per cwt.
Edible Suet.....	3.75 per cwt.
Indeible Suet.....	3.25 per cwt.

GREEN CALFSKINS

	5-9 9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	23	2.95	3.20	3.25
Prime No. 2 veals.....	22	2.75	3.00	3.05
Buttermilk No. 1.....	20	2.65	2.90	2.95
Buttermilk No. 2.....	19	2.50	2.75	2.80
Branded Gruby.....	12	1.80	1.55	1.60
Number 3.....	12	1.90	1.55	1.60

BONES AND HOOFES

	Per ton
	del'd basis.
Round shins, heavy.....	\$62.50
Round shins, light.....	55.00
Flat shins, heavy.....	62.50
Flat shins, light.....	47.50
Hoofs, white.....	75.00
Hoofs, black and white striped.....	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@28 1/2	@29 1/2
Creamery (90-91 score).....	@27	@28 1/2
Creamery firsts (88-89).....	@25 1/2	@25 1/2

EGGS.

Extra firsts.....	@24
Firsts, fresh.....	@21
Standards.....	27 1/2 @ 28

LIVE POULTRY.

Fowls.....	@15 1/2	11 @ 19
Springs.....	@15	15 @ 22
Old Roosters.....	@11	15 @ 17
Ducks.....	@10 1/2	@14
Geese.....	@14 1/2	@14
Turkeys (plain).....	@13	20 @ 25

DRESSED POULTRY.

Chickens, 21-30, fresh.....	@20	@20
31-47, fresh.....	@17 1/2	@18
48-up, fresh.....	@17 1/2	@18
Fowls, 31-47, fresh.....	@16	15 @ 16 1/2
48-59, fresh.....	@14 1/2	@17 1/2
60 and up, fresh.....	@13 1/2	@19
Turkeys, hens.....	@24	24 @ 25
Turkeys, toms.....	@21	20 1/2 @ 22

BUTTER AT FIVE MARKETS

Wholesale prices 92 score Oct. 7 to Oct. 13:

	7	9	10	11	12	13
Chicago.....	28 1/2	28 1/2	28 1/2	28 1/2	Holiday	28 1/2
New York.....	29	29	29	29	"	29 1/2
Boston.....	29 1/2	29 1/2	29 1/2	29 1/2	"	29 1/2
Phila.....	29 1/2	29 1/2	29 1/2	29 1/2	"	29 1/2
San Fran.....	30 1/2	31	31	31	"	29 1/2

Wholesale prices carlots—fresh centralized—90 score at Chicago:

House.....	26 1/2	26 1/2	26 1/2	Holiday	27
Track.....	26 1/2	26 1/2	26 1/2	"	27

Receipts of butter by cities (lb.—gross wt.):

	This week.	Last week.	Since January 1—1938.
Chgo.....	2,906,690	3,310,559	244,444,971
N. York.....	2,803,270	2,678,724	220,143,763
Boston.....	852,319	1,045,796	61,694,549
Phila.....	986,435	1,176,420	57,978,486

Total.....7,648,714 8,211,499 584,261,769 632,738,646

Cold storage movement (lbs.—net wt.):

	In	Out	On hand	Same day
	Oct. 12.	Oct. 12.	Oct. 13.	Last year.
Chicago.....	105,011	414,333	48,444,768	84,990,844
N. York.....	153,872	816,284	27,801,399	51,630,943
Boston.....	41,378	2,628,874	3,719,975	
Phila.....	8,820	45,312	1,784,377	1,632,282
Total.....	267,703	1,317,287	80,659,418	141,974,024

Hides and Skins

WEEKLY MARKET REVIEW

Packers get $\frac{1}{2}$ c advance for about 60,000 Sept.-Oct. hides—Pacific Coast and South American markets move up $\frac{1}{2}$ c—Kipskins sell steady.

Chicago

PACKER HIDES.—Packers obtained a half-cent advance early mid-week on all descriptions of hides sold, with total reported sales of a little over 55,000 Sept.-Oct. hides; around 5,000 to 10,000 more are thought to have been booked quietly. All packers participated in the trading.

No trading was reported on butt branded and heavy Texas steers, nor on bulls; light Texas steers are salable at the advance but not offered. Hide futures moved up rapidly but sagged back to around 31@38 points over last Friday, following which trading in spot hides cooled. However, there is a continued good call for the more popular descriptions of hides but offerings of such stock limited.

Total sales of 8,050 Sept.-Oct. native steers were reported at 16 $\frac{1}{2}$ c. About 2,100 extreme light native steers sold at 16 $\frac{1}{2}$ c and more wanted but well sold up.

Butt branded steers are held at 16c. Three packers sold a total of 11,000 Colorados at 15 $\frac{1}{2}$ c; good interest and more salable at this figure. Heavy Texas steers are quotable at 16c. Light Texas steers are salable at 15c but apparently none offered. Extreme light Texas steers are quotable at 15 $\frac{1}{2}$ c.

One packer sold 2,800 Sept.-Oct. heavy native cows at 16c. A total of 8,100 Sept.-Oct. light native cows moved at 16c and there is a good interest in River point cows at this figure. Branded cows were popular, 23,800 going at 15 $\frac{1}{2}$ c, and more interest in desirable point take-off.

Native bulls last sold at 11 $\frac{1}{2}$ c, with 12c asked; branded bulls quotable a cent less.

Withdrawals of hides from Exchange warehouses for the first seventeen days this month amounted to 119,194, plus 22,479 withdrawn by certificate expiration, or a total of 141,673, as compared with a total of 68,277 hides withdrawn during the same period in September. Since these include a great many of the four and five year old hides in storage, a few more months of such activity should leave in the warehouses only the fresher hides of comparatively recent take-off, with a consequent narrowing of the spread between hide futures prices and the spot market for actual hides, and curing a situation that has been a source of considerable annoyance to packers at times.

OUTSIDE SMALL PACKER HIDES.—Market firmer and more interest shown by buyers. Couple cars outside

small packer hides around 47-48 lb. avge., mixed lots, sold early at 14c, selected, for natives, f.o.b. mid-east point, brands $\frac{1}{2}$ c less; bulls moved at 10c, selected, with branded bulls $\frac{1}{2}$ c less. Bid of 14 $\frac{1}{2}$ c reported later for similar stock, while choice light average hides are salable around 15c.

PACIFIC COAST.—Following the trade at Butchertown reported late last week, 12,000 Los Angeles hides moved at steady price of 13 $\frac{1}{2}$ c, flat, for steers and cows, f.o.b. Los Angeles. A few Vernon hides were reported later at 13 $\frac{1}{2}$ c, flat. There were unconfirmed reports of trading at 14c, but this figure was bid and declined for some Sept. hides.

LATER.—Approximately 23,000 Los Angeles and Vernon Sept.-Oct. hides sold at 14c, flat, for steers and cows, f.o.b. shipping points.

FOREIGN WET SALTED HIDES.—The South American market firmed up a good half-cent this week on a fair movement. At the end of last week, 4,000 LaPlata and 4,000 LaBlanca steers moved at 95 $\frac{1}{2}$ pesos, equal to about 14 $\frac{1}{2}$ c, c.i.f. New York, as against 94 $\frac{1}{2}$ pesos or 14c paid earlier. Sales of 10,000 reject steers were reported early this week equal to 12 $\frac{3}{4}$ c. The market advanced further when 5,000 LaPlatas sold at 98 $\frac{1}{2}$ pesos or 14 $\frac{1}{2}$ c; 4,000 Smithfield steers sold later at the same figure, 14 $\frac{1}{2}$ c.

COUNTRY HIDES.—Tanner buyers report very light offerings of country hides. The season is still early for any great increase in country kill and holders are in no hurry to offer hides as long as the packer market is kept closely sold up. Some untrimmed all-weights of fairly heavy average were reported selling around 12 $\frac{1}{2}$ c, selected, del'd Chgo., and market generally quoted 12 $\frac{1}{2}$ @13c. Heavy steers and cows are quiet and nominal at 10 $\frac{1}{2}$ @11c flat, trimmed. Bids of 12 $\frac{1}{2}$ c, selected, reported for good trimmed buff weights but hard to find offerings under 13c. Good trimmed extremes cannot be bought under 15c, selected, and 15 $\frac{1}{2}$ c is usually asked. Bulls nominal around 9@9 $\frac{1}{2}$ c. Car glue hides reported at 10c, and a car all-weight branded hides reported at 11c.

CALFSKINS.—Packer calfskins are well sold up to end of Sept., and market appears fairly firm at last paid prices of 28c for northern heavy calf 9 $\frac{1}{2}$ /15 lb., 27c for River point heavies, and 27c for lights under 9 $\frac{1}{2}$ lb. Milwaukee all-weights last sold at 27 $\frac{1}{2}$ c for packers.

Bids of 23c reported for Chgo. city 8/10 lb. calfskins, with 24c asked; the 10/15 lb. are quoted 24c bid and 25c asked. Outside cities, 8/15 lb., quoted 23@23 $\frac{1}{2}$ c; straight countries 17 $\frac{1}{2}$ @18c flat. Chgo. city light calf and deacons

nominal around \$1.60, last trading price.

KIPSKINS.—There was a moderate movement of packer kipskins at steady prices. One packer sold 6,000 Sept.-Oct. and another packer sold 4,000 Oct. northern native kips, all at 23c; southern natives are quotable steady at last paid price of 22c. One lot of 2,500 Sept. northern over-weight kips moved at 22c, steady; southern over-weights quotable at 21c, and branded kips at 20c, last trading prices.

Bids of 19c reported for Chgo. city kipskins, with 20c last paid and asked. Outside cities quoted 19 $\frac{1}{2}$ @20c; straight countries around 17c flat.

Packer regular slunks quoted nominally around \$1.30; interest apparently quiet.

HORSE HIDES.—Horsehides are more firmly held, although trading not overly active. Good city renderers, with manes and tails, quoted \$5.25@5.50, selected, f.o.b. nearby shipping points; ordinary trimmed renderers quoted \$5.00@5.25, del'd Chgo.; mixed city and country lots range \$4.50@4.75, Chgo.

SHEEPSKINS.—Dry pelts rather scarce and nominal around 22c per lb., del'd Chgo. Production of packer shearlings is light and some houses have very little to offer; one packer reports moving about 3,000 at steady prices, quoting No. 1's at \$1.50, No. 2's at \$1.05 and No. 3's at 70c. Buyers of small packer shearlings figure values about one-half to two-thirds big packer prices. Buying interest has been lacking in pickled skins but, with a good many buyers in town this week, attending the Annual Meeting of the Council, pullers are in hopes of getting together shortly; some quote the market in a nominal way at \$7.25@7.50 per doz., but asking prices are held at \$7.75@8.00 in the absence of bids. Packer wool pelts quoted usually \$2.55@2.70 per cwt. live basis, paid recently for good mid-western lambs.

New York

PACKER HIDES.—Branded steers were cleaned up to end of Sept. in the trading previous week. One packer still holds a car Sept. native steers and declined bid of 16 $\frac{1}{2}$ c early mid-week. Butt brands are quotable nominally at 16c and Colorados at 15 $\frac{1}{2}$ c, based on action in the western market.

CALFSKINS.—Rather limited trading was reported on calfskins at steady to firm prices. Collectors sold 3,000 of the 5-7's at \$2.00; the 4-5's are quoted around \$1.70 nom., 7-9's \$2.55 nom., and 9-12's \$3.60 nom. Packers last sold 7-9's at \$2.95; 5,000 of the 9-12's sold this week at \$3.90, steady.

NEW YORK HIDE FUTURES

Saturday, Oct. 14.—Close: Dec. 14.95 @14.99; Mar. 15.29@15.30; June 15.58; Sept. 15.87 n; 64 lots; 16@17 higher.

Monday, Oct. 16.—Close: Dec. 15.00; Mar. 15.30; June 15.60; Sept. 15.90 n; 126 lots; 1@5 higher.

Tuesday, Oct. 17.—Close: Dec. 15.45; Mar. 15.74@15.75; June 16.07; Sept. 16.37 n; 418 lots; 44@47 higher.

Wednesday, Oct. 18.—Close: Dec. 15.28@15.29; Mar. 15.57@15.58; June 15.85@15.90; Sept. 16.14 n; 217 lots; 17@23 lower.

Thursday, Oct. 19.—Close: Dec. 15.17; Mar. 15.44@15.46; June 15.75@15.80; Sept. 16.03 n; 152 lots; 10@13 lower.

Friday, October 20.—Close: Dec. 14.75 @14.80; Mar. 15.04@15.10; June 15.38 n; September (1940) 15.66 n; 198 lots. Closing 37@42 lower.

Pork and Lard Markets

(Continued from page 23.)

compared with present prices for bellies backs looked cheap but failure of lard prices to show more strength was reflected in the fat back market. Other dry salt meats were quiet.

Demand was fairly good for light green regular hams particularly for the extreme lights. Medium averages were slow with prices easy. Fair demand from the East for heavier averages. Light green skinned hams in active demand. The 10/12 average was offered freely several weeks ago but these were scarce during the period, bulk of offerings falling in the 12/14 and 14/16 group. On Thursday demand centered around the 20/22 up to 24/26 avs., with higher prices paid. Green picnics sold in a fair way and green seedless bellies enjoyed a fairly active trade during the week.

FRESH PORK

Light and medium weight loins held at steady prices during the week but heavy loins experienced a rise of a full cent by the end of the period. The 8/10 and 10/12 averages were quoted at 19c on the closing day; 12/14 at 18c, and 14/16 at 17c, all the same as a week earlier. The 16/22 averages sold at 15½c, ½c up from a week previous; 22 and up at 14½c were a full cent higher, as were boneless loins at 27c. Boston butts at 15½@16c were up ½c and boneless butts at 18½c were up ¼c. There was a general undercurrent of strength in this market, due to rather light cutting and confidence in future markets.

SAUSAGE MATERIALS

Market on sausage materials was fairly steady during the early days of the week but eased off slightly on Thursday, with fresh regular pork trimmings at 9½@10c compared with 10½c a week earlier. Production was only moderate during the period and demand was about equal to supply. Special lean trimmings were unchanged at 15c and extra lean were quoted at 17½c, ½c over a week earlier.

BARRELED PORK

There was some activity in barreled pork at the market; 80/100 fat back pork sold at \$15.00, 70/80 at \$16.50 and 60/70 at \$17.50, all Chicago basis. At New York demand was fair and the market was steady.

Week's Closing Markets

FRIDAY'S CLOSING

Provisions

Hog products were weaker the latter part of the week on increased hog arrivals and further peace feelers from Germany. There was a reactionary trend in other markets on liquidation and quieter cash trade.

Cottonseed Oil

Cottonseed oil eased following general trend, particularly weakness in lard. Shortening was reduced ½c to 9½c lb., carlots; salad oil lowered ¼c to 9¼c lb., drums. Southeast and Valley crude, 5% @ 5½c lb.; Texas, 5% @ 5½c; Dallas, 5½c lb.; meal, \$31.00 a ton; seed, \$25.00 a ton.

Quotations on bleachable cottonseed oil at close of market on Friday were: Dec. 6.80@6.82; Jan. (1940) 6.85@6.88; March, 7.01; May, 7.09; 130 lots; closing barely steady.

Tallow

New York extra tallow quoted at 6c.

Stearine

Stearine was quoted at 8½@8¾c lb.

Friday's Lard Markets

New York, October 20, 1939.—Prices are for export. Lard, prime western, 7.25@7.35c; middle western, 7.25@7.35c; city, 7c; refined continent, 7½@7¾c; South American, 7¾@7¾c; Brazil kegs, 7¾@7¾c; shortening, 9½c.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Oct. 14, 1939, were 4,619,000 lbs.; previous week 4,911,000 lbs.; same week last year, 4,838,000 lbs.; from Jan. 1 to date 190,500,000 lbs.

Shipments of hides from Chicago for week ended Oct. 14, 1939, were 7,142,000 lbs.; previous week 9,742,000 lbs.; same week last year, 6,105,000 lbs.; from Jan. 1 to date 202,948,000 lbs.

EXPORT CUTS

(Maximum prices, fixed until further notice by British Food Ministry, Oct. 16th. Boxed Chicago.)

*Wiltshires108/
*Cumberlands100/
*American Cut Hams.....110/
*Canadian Hams (A. C.).....114/
*English Bellies 84/
*Prices Spot Liverpool.

MEAT AND LARD EXPORTS

Exports through port of New York during week ended October 19 were 314,190 lbs. lard, and 65,640 lbs. bacon.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Oct. 20, 1939, with comparisons:

	PACKER	HIDES.	
	Week ended	Prev.	Cor. week,
	Oct. 20.	week.	1938.
Hvy. nat.			
stra.	@16½	@16	@14
Hvy. Tex.			
stra.	@16	@15½	@13½
Hvy. butt brad'd			
stra.	@16	@15½	@13½
Hvy. Col.			
stra.	@15½	@15	@13
Ex-light Tex.			
stra.	@15½	@15	@12½
Brnd'd cows...	@15½	@15	@12½
Hvy. nat. cows...	@16	@15½	@13
Lt. nat. cows...	@16	@15½	@13
Nat. bulls ...11½	@12	@11½	9 @ 9½
Brnd'd bulls...10½	@11	@10½	8 @ 8½
Califskins ...27	@28	27 @ 28	19½ @ 20½
Kips, nat. ...	@23	@23	@17
Kips, ov-wt....	@22	@22	@16
Kips, brnd'd...	@20	@20	@14½
Slunks, reg...1.30n	1.30n @1.40	@1.40	@80
Slunks, hrls...60	@65	@65	@45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts...14½	@15	14 @14½	@11½
Branded ...14	@14½	13½ @14	@11
Nat. bulls ...10	@10½	@10	@ 8
Brnd'd bulls...9½	@10	@ 9½	@ 7½
Califskins ...23	@25	22½ @25	16 @18ax
Kips ...19	@20	19 @20	14 @18a
Slunks, reg...1.10n	@1.20n	1.15 @1.25n	@70n
Slunks, hrls...45	@50n	45 @50n	@35n

COUNTRY HIDES.

Hvy. steers ...10½	@11n	10½ @10½	@ 8½
Hvy. cows ...10½	@11n	10½ @10½	@ 8½
Bulls ...12½	@13	12 @12½	@ 9½
Extremes ...	@15	@14½	@11
Bulls ...9	@ 9½	9 @ 9½	@ 7n
Califskins ...17½	@18	@17n	11½ @12
Kipskins ...17	@16½	@17n	@11
Horsehides ...4.50n	@5.50	4.25 @5.25	2.50 @3.25

SHEEPSKINS.

Pkr. shearings...	@1.50	@1.50	65 @70
Dry pelts	@22n	@20	14½ @15

CHICAGO HIDE FUTURES

Saturday, Oct. 14.—Close: Dec. 15.00 n; Mar. 15.08; June 14.50 n; 1 lot; unchanged to 8 higher.

Monday, Oct. 16.—Close: Dec. 15.00 n; Mar. 15.08 n; June 14.50 n; no sales; unchanged.

Tuesday, Oct. 17.—Close: Dec. 15.40; Mar. 15.70 b; June 14.50 n; 3 lots; unchanged to 62 higher.

Wednesday, Oct. 18.—Close: Dec. 15.40 n; Mar. 15.70 n; June 14.50 n; no sales; unchanged.

Thursday, Oct. 19.—Close: Dec. 15.40 n; Mar. 15.50; June 14.50 n; 1 lot; unchanged to 20 lower.

Friday, Oct. 20.—Close: Dec. 15.40 n; Mar. 15.20; June 14.50 n; 1 sale; closing unchanged to 30 lower.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to October 19, 1939: To the United Kingdom, 101,545 quarters; to the Continent, 17,446. A week ago, to the United Kingdom, 39,101 quarters; to the Continent, none.

Chicago News of Today

(Continued from page 19.)

ated with the old S. & S. Co. and later with Allied Packers. In more recent years, he had been associated with other meat packing concerns.

T. P. Gibbons, manager of the by-products division of Cudahy Packing Co., recently returned from a two-weeks' vacation on the West Coast, during which he visited the fair at San Francisco.

New York News Notes

J. E. O'Neill, Mission Packing Co., San Antonio, Texas, and Mrs. O'Neill were visitors in New York last week and after spending a few days sight-seeing in the city and at the fair, left for Chicago to attend the annual convention of the Institute of American Meat Packers.

Visitors to New York during the past week included vice president Frank K. Foss, G. T. Wallace, refinery department, and C. A. Dwyer, beef department, Wilson & Co., Chicago. Another visitor was J. J. McMullen, domestic sausage department, Wilson & Co., Cambridge, Mass.

L. R. Vear, hotel department, W. A. Mayfield, transportation department, and J. E. Wilson, general superintendent's office, Swift & Company, Chicago, were in the East last week. They spent a day at the New York World's Fair and included a visit to the Swift exhibit.

F. L. Faulkner, automotive department, Armour and Company, Chicago, was a visitor to New York last week and spent a day at the plant of the New York Butchers Dressed Meat Co.

J. M. Foster, vice president and assistant general manager, John Morrell & Co., Sioux Falls, S. Dak., and his son, Whitney, are spending a week in the East visiting the various branches of the company and while in New York enjoyed a day at the fair. Another visitor was Walter Schnarrenberger, sales representative, John Morrell & Co., Pittsburgh, Pa., who called on E. L. Cleary, the company's Eastern district manager, and then visited the fair.

Countrywide News Notes

Martin J. Hennessey, president, Henry Lohrey Co., Pittsburgh, Pa., who has been in the Allegheny County Hospital since July 11, is reported improving rapidly and is expected to be able to greet his friends soon.

I. P. Engelberg of the Engelberg Packing Co., Memphis, Tenn., son of E. Engelberg, president of the company, was married this week to Miss Helen Sonn of Memphis.

Fred J. Clark, formerly assistant sales manager of the Rochester Packing Co., Inc., Rochester, N. Y., has been transferred to the Tobin Packing Co., Fort Dodge, Ia., as sales manager.

In the News 25 Years Ago

(Continued from page 19.)

E. Poole, the well-known livestock market expert. Need for publicity in the meat packing industry was discussed by F. A. Murray of The Wall Street Journal. The problem of packinghouse costs was thoroughly gone into by Edgar C. Merritt, Indianapolis Abattoir Co., Indianapolis, Ind. Dr. S. H. Ward, president, U. S. Livestock Sanitary Association, spoke on what the sanitarian is doing to give the country healthy livestock and wholesome meats.

The new officers elected are as follows: John J. Felin, J. J. Felin & Co., Inc., Philadelphia, Pa., president; Howard R. Smith, Jones & Lamb Co., Baltimore, Md., vice president; George L. McCarthy, THE NATIONAL PROVISIONER, New York, N. Y., secretary; Max N. Agger, J. C. Roth Packing Co., Cincinnati, Ohio, treasurer.

The executive committee, with Fred Krey, Krey Packing Co., St. Louis, Mo., as chairman, consists of: Oscar G. Mayer, O. F. Mayer & Bro., Chicago, Ill.; F. R. Burrows, G. H. Hammond Co., Chicago, Ill.; M. T. McMillan, J. T. McMillan Co., St. Paul, Minn.; John Theurer, Theurer-Norton Provision Co., Cleveland, Ohio; R. W. E. Decker, Jacob Decker & Sons, Mason City, Ia.; W. G. Agar, Dunlevy & Bro. Co., Pittsburgh, Pa.; Frank J. Sullivan, Sullivan Packing Co., Detroit, Mich.; and A. T. Danahy, Danahy Packing Co., Buffalo.

RENDERING EQUIPMENT

Modern rendering equipment designed to meet every requirement of the meat packing industry is described in a new 48-page catalog (No. 50) released by the Allbright-Nell Co., Chicago. Profusely illustrated with photographs, drawings and diagrams, the catalog presents Anco Laabs line of sanitary rendering equip-



ATLAS OF RENDERING EQUIPMENT

ment, featuring the pressure and vacuum process, and other types of rendering apparatus.

Rich in background information, catalog explains the function of rendering equipment, differentiates between various types of rendering and tells how pressure and vacuum rendering was developed, and provides a general description of the equipment and its mode of operation. Construction of the Anco Laabs equipment, odorless operation, sanitary features and other points are clearly explained.

Among the equipment contained in Catalog No. 50, accompanied by general descriptions and detailed specifications, are rendering cookers with six types of drives, entrail and peck cutters and washers, hammer hashers, hogs, crackling draining pans, storage tanks, charging hoppers, crackling presses and grinders, tankage dryers, bone crushers, slush tanks and blow-up tanks. Valuable reference table shows yields of various products rendered in Anco Laabs cookers.



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**Where there is both moisture and grease,
use a wrapper that will resist both**

Some wrapping materials can withstand moisture—others can resist grease. Such papers are okay for certain uses. But meats contain *both* moisture and grease. And that's where you need a wrapper that can withstand *both* if you want *complete* protection.

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THE NATIONAL PROVISIONER

ILLINOIS LOCKER CONFERENCE

Economy in the use of cold storage lockers, sales and advertising methods and the future of the locker plant are among the topics to be reviewed at the second annual locker conference to be held at the College of Agriculture, University of Illinois, on October 26 and 27. The first conference, held last year, attracted 150 owners and operators.

Prof. Sleeter Bull of the university, in pointing out the additional interest generated this year in food prices and supplies by the European war, stated that there are now approximately 100 locker plants in the state of Illinois. They are equipped to handle a total quantity of meat equivalent to that from approximately 100,000 hogs, Prof. Bull said, in addition to poultry, fruits and vegetables.

BIG CARLOT SHOW AT K. C.

One of the largest carlot fat and feeder cattle shows in a number of years was held at the American Royal Live Stock Show at Kansas City, during the week just ended. Exhibitors from seven states, and Mexico, showed fat and feeder carlots and competed for \$6,000 in cash premiums. Feeder cattle came from some of the finest ranges in the United States and fieldmen said they represented top quality animals of the year. A sifting committee sifted out all

carlots not up to the high standard set for the show. Entries in the carlot division were nearly 50 per cent over last year's show.

Carcasses of all-cattle going through the carlot fat cattle auction will be branded with the official American Royal brand. Lambs and steers from the junior show and from the open classes of the American Royal, will also be officially branded.

New Packer Trucks

(Continued from page 12.)

the following night, but a temperature of 40 degs. F. was maintained in the body until the following morning. Doors were then permitted to remain open about one-third of the time until 1:00 p.m., and although no refrigeration was supplied during this time body temperature did not increase above 50 degs. F.

This would indicate that the refrigerating system has sufficient reserve capacity to permit delivery of products in "cooler fresh" condition, regardless of any delays the truck may be subjected to while on a route.

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, October 18, 1939, or nearest previous date:

	Sales Week ended Oct. 15.	High. —Oct. 18.—	Low. —Oct. 18.—	—Close.— Oct. 18.
Amal. Leather...	2,300	3	3	2%
Do. Pfd.	100	18 1/4	18 1/4	18
Amer. H. & L.	6,900	7 1/4	7 1/4	6%
Do. Pfd.	800	12 1/4	12 1/4	37 1/4
Amer. Stores...	1,300	12 1/4	12 1/4	12
Armour Ill.	16,600	5 1/4	5 1/4	4%
Do. Pr. Pfd.	1,200	56 1/2	56 1/2	49 1/4
Do. Pfd.	1,000	100 1/4	100 1/4	60
Do. Del. Pfd.	1,000	100 1/4	100 1/4	101 1/4
Beechnut Pack.	115
Boback, H. C.	5
Do. Pfd.	20
Chick. Co. Oil.	100	13 1/4	13 1/4	14
Childs Co.	1,300	6 1/4	6 1/4	6%
Cudahy Pack.	600	16 1/4	16 1/4	16
Do. Pfd.	66 1/4
First Nat. Stks.	1,000	45 1/4	45 1/4	45
Gen. Foods	13,800	41 1/4	41 1/4	40
Do. Pfd.	300	112	112	110 1/4
Glidden Co.	19%	18 1/4	18 1/4
Do. Pfd.	40	39 1/4	39
Gobel Co.	1,900	3 1/4	3 1/4	12%
Gr. A&P 1st Pfd.	50	129 1/4	129 1/4	129 1/4
Do. New	75	108	108	105
Hornel, G. A.	29
Hygrade Food.	400	2%	2%	2%
Kroger G. & B.	7,000	28	27 1/4	28 1/4
Libby McNeill.	1,800	7 1/4	7 1/4	7 1/4
Mickelberry Co.	1,650	3 1/4	3 1/4	3 1/4
M. & H. Pfd.	390	4	4	4
Morrell & Co.	400	45	45	44
Nat. Tea	2,400	4 1/4	4 1/4	4 1/4
Proc. & Gamb.	3,700	64 1/4	64 1/4	63 1/4
Do. Pr. Pfd.	70	117	116 1/4	116 1/4
Rath Pack.	37 1/4
Safeway Stks.	7,300	45	44 1/4	44 1/4
Do. 5% Pfd.	100	104	104	104
Do. 6% Pfd.	100	112	112	110
Do. 7% Pfd.	70	113	113	112 1/4
Stahl Meyer	2
Swift & Co.	5,900	22 1/4	22 1/4	21 1/4
Do. Intl.	2,550	33	32 1/4	31 1/4
Truist Pork	8
U. S. Leather.	1,100	8 1/4	8 1/4	8 1/4
Do. A	2,800	14	13 1/4	13
Do. Pr. Pfd.	65
United Stk. Yds.	600	3	2 1/4	3
Do. Pfd.	1,000	7 1/4	7 1/4	7 1/4
Wesson Oil	500	24 1/4
Do. Pfd.	61
Wilson & Co.	5,500	5 1/4	5 1/4	5%
Do. Pfd.	600	51 1/2	51 1/2	50 1/4

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Pine Stock Markets

WEEKLY REVIEW

Greater Number of Lambs Will Be Fed

DEVELOPMENTS in the lamb feeding situation to the end of September indicate that the number of lambs to be fed during the 1939-40 lamb feeding season will be larger than the number fed in the 1938-39 season. The number fed in the Corn Belt states will probably be considerably larger, but the increase in this area will be partly offset by a decrease in the Western states.

Shipments of feeder sheep and lambs into the Corn Belt states during the three months, July through September, were unusually large. The number inspected at stockyards markets was nearly one-fourth larger than for the same months last year and much the largest since 1934. The number shipped in direct, and not going direct through stockyards, during these months was much larger than the relatively large shipments for the corresponding period last year.

Records from six Corn Belt states show these shipments as nearly three-fourths larger this year than last. Information from several other states also indicate a large increase in direct shipments. The total movement into the Corn Belt, through stockyards and direct, during the three months was probably between 600,000 and 700,000 head larger this year than last.

Heavy Movement Early

Shipments of feeder lambs into the Corn Belt during the last three months of 1939 are not expected to show as much increase over a year earlier as have shipments from July through September. The heavy early movement this year reflects the rather poor range conditions in the Western states, which resulted in a relatively large movement of feeder lambs in July and August

from the early lambing areas and a heavy movement in September from the late lambing areas.

Early October reports from the Western states as to probable volume of feeding in that area this year point to some decrease compared with last year. A large part of this decrease is expected to be in Colorado, the largest feeding state. The situation early in October indicated that the number fed in all of the principal feeding areas in Colorado would be smaller this year than last and that the total for the state might be the smallest since 1927. A rather sharp reduction from last year seemed probable also in the Scottsbluff feeding area. California was the only Western state in which any increase in lamb feeding this year seemed probable.

GREAT WESTERN SHOW NEARS

Inaugurated 14 years ago as an educational feature for the livestock and meat industry of California and the Southwest, the Great Western Livestock Show will be held at the Los Angeles Union Stock Yards October 28 to November 3. Commenting on the approaching event, president J. A. McNaughton said:

"Constant improvement in the quality of meat animals must be stressed each year in order to successfully meet consumer demand. It is in this respect that the Great Western Livestock Show is proving of tremendous value to the livestock industry, because the practical use and availability of improved breeding animals is stressed.

"The outstanding feature of the 1939 show will be the display and judging of more than 200 range and herd bulls. The range bulls will be exhibited in lots of five and will be judged for their usefulness as range animals of the modern type, low-set, thick and early maturing.

After the animals have been judged, they will be classified and sold at auction."

The fat stock exhibit is expected to be one of the best in the history of the show, with 4-H club and Future Farmers exhibitors competing against seasoned producers of fat cattle, hogs and lambs.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during September, by stations:

	Cattle.	Calves.	Sheep and Lambs.	Hogs.
Chicago ¹ ..	120,233	24,174	250,416	325,627
Denver ...	10,226	1,521	40,440	18,428
Kansas City	75,743	25,690	120,000	130,869
New York ² ..	37,671	61,763	234,298	201,868
Omaha ...	63,526	4,764	121,281	103,581
St. Louis ³ ..	58,064	50,024	70,250	205,670
Sioux City ..	27,186	1,025	56,830	52,435
So. St. Paul ⁴ ...	58,128	33,847	110,722	167,843
All other station .	429,566	224,661	630,640	1,679,002
Total:				
Sept., 1939.	880,343	427,469	1,634,967	2,885,318
Sept., 1938.	916,626	452,654	1,693,906	2,671,296
9 mos. ended Sept., 1939.	6,942,514	3,951,401	12,708,916	28,149,458
9 mos. ended Sept., 1938.	7,276,497	4,146,825	13,622,092	24,616,322

¹Includes Elburn, Ill. ²Includes Jersey City and Newark, N. J. ³Includes National Stock Yards and East St. Louis, Ill. ⁴Includes Newport and St. Paul, Minn.

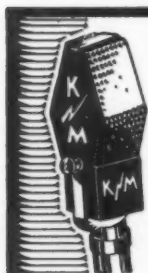
CALIF. INSPECTED SLAUGHTER

State-inspected kill for September:

	Number.
Cattle	58,450
Calves	30,387
Hogs	69,769
Sheep	111,336

Meat food products produced:

	Lbs.
Sausage	3,317,183
Pork and beef	2,254,806
Lard and lard substitutes	1,197,427
Chill	10,720
Total	6,780,135



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 14, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Company, 3,218 hogs; Swift & company, 3,896 hogs; Wilson & Co., 5,581 hogs; Western Packing Co., Inc., 1,539 hogs; Agar Packing Co., 4,279 hogs; Shippers, 6,510 hogs; Others, 23,789 hogs.
Total: 29,369 cattle; 4,594 calves; 49,172 hogs; 16,746 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,747	1,052	2,728	5,747
Cudahy Pkg. Co.	3,089	673	1,374	5,603
Swift & Company	2,614	880	1,912	5,361
Wilson & Co.	2,215	633	1,583	5,442
Indep. Pkg. Co.	212
Kornblum Pkg. Co.	1,168
Others	5,219	516	3,101	4,916
Total	18,052	3,754	10,910	27,069

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company	4,077	5,125	2,562
Cudahy Pkg. Co.	3,408	3,133	4,963
Swift & Company	2,971	2,560	2,494
Wilson & Co.	1,574	2,467	2,473
Others	9,091
Cattle and calves: Eagle Pkg. Co., 19; Greater Omaha Pkg. Co., 124; Geo. Hoffmann, 35; Lewis Pkg. Co., 760; Nebraska Beef Co., 753; Omaha Pkg. Co., 185; John Roth, 75; South Omaha Pkg. Co., 206; Lincoln Pkg. Co., 506.			
Total	14,695 cattle and calves;	22,376 hogs;	12,492 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,962	1,406	4,790	6,330
Swift and Company	3,895	2,111	6,482	5,446
Hunter Pkg. Co.	1,773	359	7,754	745
Hell Pkg. Co.	1,850
Krey Pkg. Co.	2,806
Laclede Pkg. Co.	2,923
Sieloff Pkg. Co.	1,378
Shippers	6,762	1,801	15,309	6,233
Others	2,830	379	2,222	1,318
Total	17,222	6,056	45,514	14,462
Not including 1,788 cattle, 4,066 calves, 24,728 hogs, and 3,863 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,846	351	6,549	6,896
Armour and Company	2,249	352	4,370	3,019
Others	1,961	176	600	1,258
Total	6,066	879	11,609	11,173
Not including 56 cattle, 2,121 hogs and 6,066 sheep bought direct.				

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,175	100	3,527	4,017
Armour and Company	1,937	81	3,799	2,327
Swift & Company	1,854	84	1,989	3,236
Shippers	3,327	229	2,779	338
Others	228	18	82	8
Total	9,525	503	12,176	9,920

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,433	1,145	2,905	1,179
Wilson & Co.	2,352	1,259	2,944	1,201
Others	290	32	1,790	27
Total	5,075	2,436	7,639	2,407
Not including 29 cattle and 753 hogs bought direct.				

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	773	150	1,190	18,033
Swift & Company	837	144	1,596	15,333
Cudahy Pkg. Co.	895	121	835	2,648
Others	1,930	251	1,267	18,383
Total	4,435	696	4,908	54,397

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,844	2,579	2,339	3,210
Swift & Company	2,482	2,457	2,349	3,427
Blue Bonnet Pkg. Co.	234	59	277
City Pkg. Co.	144	46	627
Rosenthal Pkg. Co.	35	2	100	10
Total	5,739	5,143	5,692	6,647

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,394	1,093	3,650	1,967
Dold Pkg. Co.	778	140	1,242	145
Wichita D. B. Co.	1
Dunn-Watertag	77
Fred W. Dold	109	687	1
Sundowner Pkg. Co.	97	231
Pioneer Cattle Co.	44
Keefe Pkg. Co.	115
Total	2,594	1,233	5,810	2,113
Not including 39 cattle and 2,496 hogs bought direct.				

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,507	2,720	18,892	9,163
Swift & Company	4,448	3,765	24,694	14,425
Cudahy Pkg. Co.	870	1,621
Rifkin Pkg. Co.	704	85
United Pkg. Co.	2,639	254
Others	2,568	560
Total	14,036	8,955	43,586	23,588

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,971	4,007	12,970	1,427
Omaha Pkg. Co., Chl.	138	777
Armour & Co., Mil.	867	1,916
N. Y. B. D. M. Co.	19
Shippers	174	5	146	114
Others	1,067	792	133	406
Total	4,236	6,720	13,240	2,724

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan Co.	1,459	445	14,951	2,907
Armour and Company	781	104	2,651
Hilgemeier Bros.	9	912
Stumpf Bros.	151
Meier Pkg. Co.	80	4	325
Stark & Wetzel	179	17	219
Wabnitz and Deters	536	74
Maass Hartman Co.	40	13
Shippers	2,698	1,709	24,281	8,116
Others	1,148	711	184	509
Total	6,450	3,073	44,010	11,606

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	15	854
E. Kahn's Sons Co.	684	201	7,539	2,562
Lohrey Packing Co.	4	272
H. H. Meyer Pkg. Co.	15	4,480
J. Schlachter's Sons	142	135	60
J. & F. Schroth P. Co.	25	3,098
J. F. Stegner Co.	548	213	41
Shippers	1,077	275	3,827	809
Others	1,745	713	793	302
Total	4,140	1,552	19,949	4,128
Not including 809 cattle, 60 calves, 1,001 hogs and 169 sheep bought direct.				

RECAPITULATION.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	29,369	34,020	42,365
Kansas City	18,052	21,322	20,694
Omaha	14,695	16,273	17,171
East St. Louis	17,222	19,617	23,485
St. Joseph	6,066	7,211	6,974
Sioux City	9,525	9,939	7,648
Oklahoma City	5,075	5,996	5,477
Wichita	2,594	2,734	2,800
Denver	4,435	4,299	4,494
St. Paul	14,036	14,174	14,829
Milwaukee	4,236	3,920	4,690
Indianapolis	6,450	5,592	7,108
Cincinnati	4,140	3,788	4,632
Ft. Worth	5,739	6,123	7,415
Total	141,654	154,699	169,782

HOGS.

	Week ended Oct. 14.	Prev. week.	Cor. week, 1938.
Chicago	49,172	42,086	64,301
Kansas City	10,910	11,537	9,694
Omaha	22,376	14,211	19,592
East St. Louis	45,514	35,328	44,481
St. Joseph	11,609	11,148	14,380
Sioux City	12,176	8,443	10,608
Oklahoma City	5,477	4,952	4,817
Wichita	5,810	5,406	3,955
Denver	4,908	4,967	4,540
St. Paul	43,586	31,039	54,463
Milwaukee	13,240	11,363	16,404
Indianapolis	44,010	39,760	47,229
Cincinnati	19,949	17,085	17,378
Ft. Worth	5,692	3,279	3,034
Total	296,600	240,614	314,886

SHEEP.

	Week ended Oct. 14.	Prev. week.	Cor. week, 1938.
Chicago	16,746	20,844	35,390
Kansas City	27,069	20,881	27,611
Omaha	12,492	15,438	37,289
East St. Louis	14,462	12,655	18,828
St. Joseph	11,173	16,840	10,645
Sioux City	9,920	9,750	8,933
Oklahoma City	2,407	2,074	1,631
Wichita	2,113	2,178	762
Denver	54,397	62,317	53,518
St. Paul	23,588	24,387	29,412
Milwaukee	2,724	3,709	3,452
Indianapolis	11,606	9,633	10,130
Cincinnati	1,532	3,467	4,362
Ft. Worth	6,647	8,631	7,297
Total	196,896	212,804	249,770

*Cattle and calves.
†Not including directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 9	15,428	3,301	15,795	10,561
Tues., Oct. 10	5,250	1,008	20,039	4,076
Wed., Oct. 11	9,182	940	19,512	4,612
Thurs., Oct. 12	3,451	789	14,295	6,246
Fri., Oct. 13	1,105	312	8,795	6,162
Sat., Oct. 14	1,000	300	4,200	2,500
*Total this week	35,426	6,650	78,536	34,164
Previous week	40,531	6,949	55,891	48,550
Year ago	43,968	6,317	109,992	55,013
Two years ago	38,175	7,135	64,121	52,302

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Oct. 9	4,144	325	2,277	466
Tues., Oct. 10	3,147	591	643	817
Wed., Oct. 11	4,432	246	1,268	896
Thurs., Oct. 12	2,284	108	1,508	87
Fri., Oct. 13	783	22	1,589	873
Sat., Oct. 14	100	100	200
Total this week	14,840	1,292	7,683	3,359
Previous week	13,916	1,008	5,225	4,280
Year ago	14,731	1,174	8,509	8,897
Two years ago	14,187	2,128	10,813	9,668

*Including 437 cattle, 1,128 calves, 29,924 hogs and 13,203 sheep direct to packers from other points.

†All receipts include directs.

OCTOBER AND YEAR RECEIPTS

Receipts thus far this month and year to date with comparisons:

	October	Year
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended October 14, 1939.

CATTLE

	Week ended Oct. 14	Prev. week	Cor. week, 1938
Chicago	21,864	25,413	28,976
Kansas City	21,864	25,287	25,154
Omaha	13,021	17,515	17,912
East St. Louis	11,460	12,337	12,225
St. Joseph	5,598	6,502	7,072
Sioux City	6,482	7,297	5,053
Wichita	3,827	4,413	3,868
Fort Worth	10,882	11,757	7,415
Philadelphia	1,508	1,453	2,102
Indianapolis	1,524	1,302	1,460
New York & Jersey City	9,332	7,670	8,774
Oklahoma City	7,540	9,555	7,894
Cincinnati	4,080	3,608	4,276
Denver	4,735	4,797	4,771
St. Paul	10,298	10,310	12,476
Milwaukee	3,896	3,707	4,079
Total	137,553	153,451	153,307

*Cattle and calves.

HOGS

Chicago	85,124	71,820	103,737
Kansas City	23,728	31,184	44,357
Omaha	19,445	17,515	21,361
East St. Louis	43,023	44,562	58,091
St. Joseph	18,414	10,272	16,114
Sioux City	9,793	11,631	12,037
Wichita	8,306	7,241	5,291
Fort Worth	5,692	3,279	3,034
Philadelphia	17,825	18,660	20,003
Indianapolis	16,361	13,596	13,768
New York & Jersey City	51,692	44,968	54,856
Oklahoma City	8,392	5,545	5,203
Cincinnati	15,870	15,352	15,594
Denver	4,925	5,262	3,450
St. Paul	43,586	31,039	68,967
Milwaukee	13,171	11,343	13,504
Total	380,345	343,269	460,590

*Includes National Stock Yards, East St. Louis, Illinois, and St. Louis, Mo.

SHEEP

Chicago	16,355	19,227	52,229
Kansas City	27,069	20,881	27,011
Omaha	16,612	23,902	18,869
East St. Louis	13,839	12,405	11,565
St. Joseph	12,691	15,234	11,947
Sioux City	10,208	9,767	6,034
Wichita	2,667	2,178	1,472
Fort Worth	6,467	8,631	2,297
Philadelphia	3,182	3,593	5,731
Indianapolis	3,021	2,881	3,547
New York & Jersey City	62,815	56,200	58,704
Oklahoma City	2,407	2,074	1,631
Cincinnati	3,461	3,323	3,450
Denver	6,609	10,667	12,300
St. Paul	23,588	24,387	29,412
Milwaukee	1,896	1,821	2,072
Total	216,069	217,171	254,171

*Not including directs.

NEW YORK LIVESTOCK

Receipts of salable livestock at Jersey City public market, week ended Oct. 14:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	2,160	1,563	291	2,292
Total, with directs	6,311	12,435	23,782	41,914

Previous week—				
Salable receipts	1,975	1,097	105	1,431
Total, with directs	5,831	8,772	14,037	40,357

*Including hogs at 41st street.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during September, 1939:

Classification	Live animal prices Chicago.			Wholesale meat prices New York.			Composite retail meat prices New York.		
	Sept., 1939.	Aug., 1939.	Sept., 1938.	Sept., 1939.	Aug., 1939.	Sept., 1938.	Sept., 1939.	Aug., 1939.	Sept., 1938.
Dollars per 100 lbs.									
Steers—									
Choice	10.88	9.64	11.92	17.70	15.74	18.42	34.32	33.54	34.98
Good	10.18	9.07	9.96	16.64	15.08	16.40	30.15	29.14	29.92
Medium	8.89	8.11	7.96	15.44	13.61	13.84	25.05	23.71	26.54
Lambs—									
Choice			8.20	10.62	18.26	16.96	29.97	28.99	28.31
Good			8.54	9.60	17.16	16.10	26.32	25.06	24.61
Medium			7.83	8.52	14.56	14.38	23.83	21.90	21.80
Hogs—									
Good	8.02	6.51	9.08	18.59	15.47	19.86	23.68	21.85	25.80

The National Provisioner—October 21, 1939

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending October 14, 1939	9,885	2,581	2,640
Week previous	10,040	3,131	2,920
Same week year ago	8,936	2,837	2,718
COWS, carcass			
Week ending October 14, 1939	1,233	1,326	2,633
Week previous	1,361	1,033	2,517
Same week year ago	1,551	1,596	2,966
BULLS, carcass			
Week ending October 14, 1939	401½	733	18
Week previous	391	572	15
Same week year ago	584	518	22
VEAL, carcass			
Week ending October 14, 1939	10,367	1,109	1,038
Week previous	11,580	1,111	1,068
Same week year ago	8,053½	1,567	819
LAMB, carcass			
Week ending October 14, 1939	52,984	17,473	19,590
Week previous	57,781	18,939	20,822
Same week year ago	34,732	19,031	15,296
MUTTON, carcass			
Week ending October 14, 1939	1,258	272	1,175
Week previous	2,014	502	2,034
Same week year ago	2,234	548	1,147
PORK CUTS, lbs.			
Week ending October 14, 1939	2,130,667	368,008	327,005
Week previous	2,174,381	324,550	368,942
Same week year ago	1,789,230	506,504	372,513
BEEF CUTS, lbs.			
Week ending October 14, 1939	531,138		
Week previous	470,999		
Same week year ago	618,339		

LOCAL SLAUGHTERS.

CATTLE, head	Week ending October 14, 1939	9,332	1,508	
	Week previous	7,670	1,453	
	Same week year ago	8,774	2,102	
CALVES, head	Week ending October 14, 1939	15,612	2,408	
	Week previous	12,684	2,281	
	Same week year ago	15,836	2,546	
HOGS, head	Week ending October 14, 1939	51,692	17,823	
	Week previous	44,203	18,680	
	Same week year ago	51,095	20,003	
SHEEP, head	Week ending October 14, 1939	62,815	3,182	
	Week previous	56,200	3,393	
	Same week year ago	58,704	5,731	

Country dressed product at New York totaled 2,076 veal, 7 hogs and 178 lambs. Previous week 2,773 veal, 3 hogs and 126 lambs in addition to that shown above.

RECEIPTS AT CHIEF CENTERS

Receipts for week ended October 14:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Oct. 14	242,000	345,000	359,000
Previous week	282,000	302,000	376,000
1938	271,000	411,000	412,000
1937	271,000	308,000	391,000
1936	296,000	434,000	448,000

At 11 markets:	Hogs.
Week ended Oct. 14	275,000
Previous week	235,000
1938	351,000
1937	245,000
1936	357,000
1935	219,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended Oct. 14	173,000	228,000	213,000
Previous week	202,000	186,000	231,000
1938	190,000	281,000	248,000
1937	191,000	196,000	240,000
1936	218,000	304,000	277,000
1935	252,000	184,000	240,000

CANADIAN LIVESTOCK PRICES

STEERS.

	Week ended Oct. 12.	Last week.	Same week 1938.
Toronto	\$ 7.25	\$ 8.00	\$ 6.65
Montreal	7.75	8.50	6.25
Winnipeg	6.75	7.25	5.50
Calgary	6.25	6.25	5.50
Edmonton	6.25	6.50	5.00
Prince Albert	6.25	6.50	4.50
Moose Jaw	6.00	6.00	5.00
Saskatoon	5.85	6.75	4.75
Regina	5.75	5.75	4.50
Vancouver	7.00	7.25

VEAL CALVES.

	\$10.50	\$10.50	\$10.50
Toronto	10.50	10.50	10.00
Montreal	8.00	8.50	7.50
Winnipeg	6.50	7.00	6.00
Calgary	7.50	7.50	6.50
Edmonton	7.00	7.00	5.50
Prince Albert	7.50	7.50	6.00
Moose Jaw	7.50	9.00	6.50
Saskatoon	7.00	7.50	6.50
Regina	7.25	8.00

BACON HOGS.

	\$ 8.50	\$ 8.75	\$ 8.35
Toronto	8.75	9.00	8.75
Winnipeg	8.00	8.25	8.35
Calgary	7.75	8.10	8.20
Edmonton	7.75	8.25	8.00
Prince Albert	7.70	8.00	8.00
Moose Jaw	7.70	8.10	8.10
Saskatoon	7.70	7.75	8.10
Regina	7.75	8.10	8.10
Vancouver	8.00	8.25

1 Montreal and Winnipeg hogs sold on a "F. & W." basis; all others "off trucks."

GOOD LAMBS.

	\$ 9.25	\$ 9.50	\$ 8.00
Toronto	9.25	10.00	7.75
Montreal	8.00	8.50	6.50
Winnipeg	7.75	8.00	6.25
Calgary	8.00	8.25	6.10
Edmonton	7.25	7.25	5.50
Prince Albert	7.00	7.50	6.00
Moose Jaw	7.75	7.60	6.00
Saskatoon	7.50	7.50	6.00
Regina	9.00

Bouillon Cubes



F

or complete protection and maximum consumer convenience in usage, nothing compares with a metal container.

Yearly, Continental makes millions of these packages in a variety of sizes—all attractively lithographed in permanent colors which maintain their brilliance long after purchase.

A representative will be glad to discuss your requirements any time.

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**Specially prepared for
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Roller Process
Dried skim milk

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KRAFT-PHENIX CHEESE CORPORATION
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★ COURTEOUS SERVICE
★ GENUINE HOSPITALITY
★ LUXURIOUS SURROUNDINGS

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SECOND AND
LUDLOW STREETS

HOTEL MIAMI



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WITH
BATH
\$2.50
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ONE OF THE ALBERT PICK HOTELS

BUYER'S GUIDE

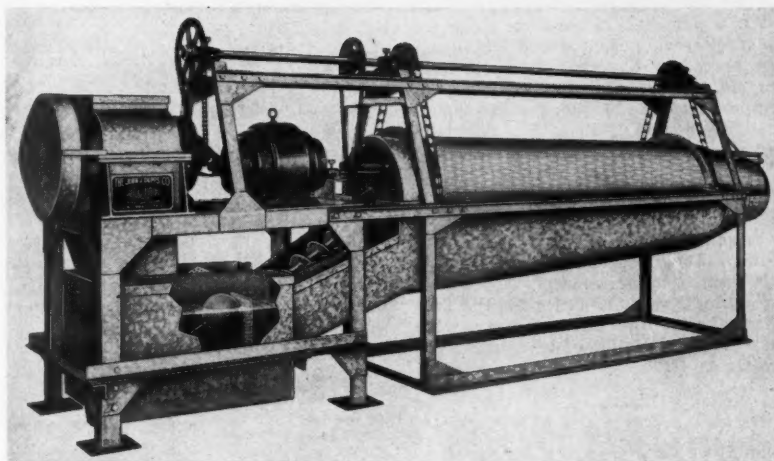
to new machinery, equipment and supplies

IMPROVED HASHER-WASHER

A gut hasher and washer, in which are incorporated new design ideas, is one of the newer equipment developments announced recently by the John J. Dupps Co., Cincinnati, O. In this unit the hashed material drops into a water box where it spreads out, permitting the water to reach all foreign matter. Agitation of the water in the box by a propeller and the action of the feed screw, which carries the hashed material into the perforated rinsing cylinder, thoroughly washes the offal and loosens all undesirable matter.

A stream of clear water sprayed on the product as it passes through the cylinder rinses the remaining foreign matter from the hashed material. A wringer at the discharge end of the cylinder now takes out excess water.

Water from the cylinder and the discharge cone, or wringer, returns to the water box carrying the chip fats and foreign matter. Baffle plates in the water box separate fat and solids; the former rise to the top and the latter fall to the bottom. When the water level reaches a predetermined point, a discharge valve opens and water and solids are discharged to the sewer.



NEW CO₂ ANALYZER

A new Orsatomat, or automatic flue gas analyzer, has been announced by the Hayes Corp., Michigan City, Ind. The greatest change in design and construction of the instrument is the tilting analyzing unit. This is now made of transparent plastic instead of hard rubber. It is said that the new unit is

smaller, lighter in weight and more compact, and is housed in a streamlined, pressed steel case of new design, with a draft measuring and indicating unit. Both analyzing and indicating units are removable. A flue gas thermometer may also be obtained to fit inside the case.

The instrument is a true Orsat, as it employs the principle of volumetric measurement and chemical absorption. Measuring and absorption of CO₂ are done automatically through ingenious use of mercury. The operator can obtain an accurate analysis of a sample of combustion gas by pulling out a small

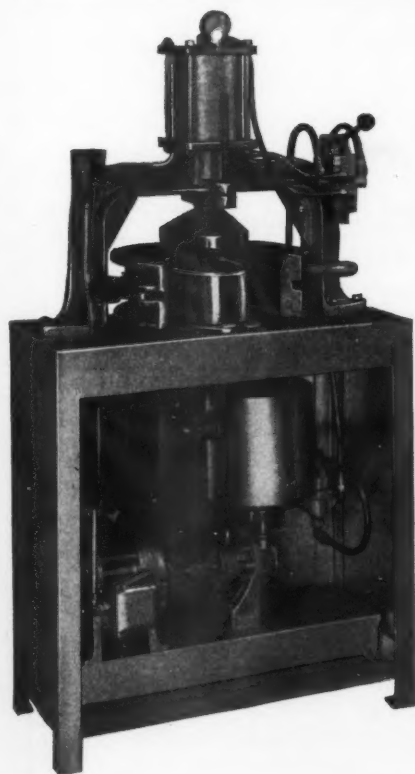
SELF-CONTAINED HAM PRESS

Refinements and improvements in design and construction of its ham press have been announced by the Griffith Laboratories, Chicago. This press, used in processing Polish style hams, differs from the former design in that it is operated hydraulically instead of by air pressure. It is self-contained, can be operated by one man, has the capacity to press 60 hams per minute into cans.

Methods of making Polish hams developed by the Griffith Laboratories are said to produce a product entirely satisfactory to the trade at a saving of 13 to 16 per cent under the cost of producing conventional boiled hams. The hams are cured; smoked for a short period at low temperature to give them color and flavor; inserted in the cans and processed for five to eight hours, depending on size, to a temperature of 160 degs. F. It is claimed the hams shrink less during processing and that there is less jelly in the can because they are not pre-cooked.

IMPROVED HAM PRESS

The machine is hydraulically operated and self-contained. It may be operated on lighting circuit power.



rod which protrudes from the side of the case, aspirating the gas into the unit by means of a rubber bulb, and pushing in the rod. The percentage of CO₂ is instantly indicated on a dial at the front of the case. Descriptive literature may be obtained from the manufacturer.

Ask THE NATIONAL PROVISIONER for "Air Conditioning" — An information service for the meat processor.

CHAIN STORE SALES

American Stores Co. reports sales of \$9,091,316 for the four weeks ended September 30, a gain of 11.4 per cent over sales for the like period of 1938. Cumulative sales for the nine months ended September 30 reached \$83,884,723, a 2.8 per cent increase over the comparable period of last year.

An 8 per cent increase in sales for the four-week period ended October 7 is reported by Kroger Grocery & Baking Co. Sales totaled \$19,512,662, as compared to \$18,119,492 for the corresponding period of 1938. The company reported cumulative sales for the first 40 weeks of 1939 of \$183,390,888, an increase of 4 per cent over sales for the like 1938 period last year.

National Tea Co. reports sales of \$4,452,745 for four weeks ended October 7, a gain of approximately 3 per cent over sales last year. Sales for the first 40 weeks of the current year were \$42,262,846, a decline of less than 1 per cent from 1938.

DEALERS CHANGE OFFICE

Headquarters office of the National Association of Retail Meat Dealers, Inc., is now located at 330 S. Wells st., Chicago, in Suite 1014, according to an announcement by George A. Steindl, president of the association, and John A. Kotal, secretary-treasurer. The new location in Chicago's Loop is convenient to the New York Central station and Union station, and is served by elevated trains. Former address of the office was at 3600 W. 26th st., Chicago.

CONSIDER ABATTOIR SALE

Sale of the Toronto municipal abattoir, Toronto, Canada, is reported as under consideration by its board of control. Financial returns from operation of the abattoir, which was designed to put an end to many small slaughterhouses operating about the city, have not been satisfactory. Operated by the city since 1914, its record as a deficit producer is reported as "outstanding."

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Agricultural Marketing Service at Chicago and Eastern markets on October 18, 1939.

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS, Choice ¹ :				
400-500 lbs.	\$17.00@18.00		\$17.00@18.00	\$17.00@18.00
500-600 lbs.	16.00@17.50			16.50@17.50
600-700 lbs.	15.00@16.50	\$15.50@16.50	16.00@17.00	16.50@17.50
700-800 lbs.	15.00@16.00	15.50@16.50	15.50@16.50	16.00@17.00
STEERS, Good ¹ :				
400-500 lbs.	16.00@17.00			15.50@16.50
500-600 lbs.	15.00@16.00		15.50@17.00	15.00@16.00
600-700 lbs.	14.00@15.00	14.50@15.50	14.50@16.00	15.00@16.00
700-800 lbs.	14.00@15.00	14.50@15.50	14.50@15.50	15.00@16.00
STEERS, Commercial ¹ :				
400-600 lbs.	13.00@15.00		13.00@15.00	12.50@14.50
600-700 lbs.	12.50@14.00	13.50@14.50	12.50@14.00	12.50@14.50
STEERS, Utility ¹ :				
400-600 lbs.	11.50@13.00	12.50@13.50	11.00@12.50	11.50@12.50
COWS (all weights):				
Commercial	11.50@12.50	12.00@12.50	11.50@12.50	12.00@12.50
Utility	10.25@11.50	11.50@12.00	11.00@11.50	11.50@12.00
Cutter	9.75@10.25	11.00@11.50	10.50@11.00	11.00@11.50
Canner	9.25@ 9.75			
Fresh Veal and Calf:				
VEAL (all weights) ² :				
Choice	16.00@17.00	17.00@18.00	17.00@18.00	17.00@18.00
Good	15.00@16.00	15.50@17.00	16.00@17.00	15.00@17.00
Medium	13.00@15.00	14.00@15.50	14.00@16.00	14.00@15.00
Common	11.50@13.00	13.00@14.00	12.00@14.00	12.00@14.00
CALF (all weights) ² :				
Choice				
Good	13.00@14.00		13.50@15.00	13.00@14.00
Medium	12.00@13.00		12.00@13.50	12.00@13.00
Common	11.00@12.00		11.00@12.00	11.00@12.00
Fresh Lamb and Mutton:				
LAMB, Choice:				
38 lbs. down	15.50@16.50	17.00@18.00	16.50@17.00	17.00@18.00
39-45 lbs.	15.00@16.00	16.50@17.50	16.00@17.00	16.50@17.50
46-55 lbs.	15.00@16.00	16.50@17.50	15.50@16.50	15.00@16.50
LAMB, Good:				
38 lbs. down	14.50@15.50	16.00@17.00	16.00@16.50	16.00@17.00
39-45 lbs.	14.00@15.00	15.50@16.50	15.00@16.00	15.50@16.50
46-55 lbs.	14.00@15.00	15.50@16.50	15.00@16.00	15.00@16.00
LAMB, Medium:				
All weights	11.50@14.00	14.00@15.50	13.00@15.00	13.00@15.00
LAMB, Common:				
All weights	10.00@11.50	12.50@14.00	10.00@13.00	11.50@13.00
MUTTON (Ewe), 70 lbs. down:				
Good	7.00@ 8.00	9.00@10.00	7.50@ 8.50	7.00@ 8.00
Medium	6.00@ 7.00	7.50@ 9.00	6.50@ 7.50	6.00@ 7.00
Common	5.00@ 6.00	6.00@ 7.50	5.50@ 6.50	5.00@ 6.00
Fresh Pork Outs:				
LOINS:				
8-10 lbs.	19.00@20.00	22.00@23.00	21.00@22.00	21.00@22.00
10-12 lbs.	19.00@20.00	22.00@22.50	21.00@22.00	21.00@22.00
12-15 lbs.	18.50@19.00	21.00@22.00	20.00@21.00	20.00@21.00
16-22 lbs.	15.00@16.00	18.00@20.00	17.00@18.50	18.00@19.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	12.00@13.00		14.00@15.00	14.00@15.00
PICNICS:				
6-8 lbs.	11.50@12.50	14.00@14.50		
BUTTS, Boston Style:				
4-8 lbs.	15.00@16.00		16.50@17.50	16.00@18.00
SPARE RIBS:				
Half Sheets	13.50@14.50			
TRIMMINGS:				
Regular	10.50@11.00			

¹ Includes helfer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.



Krey's "unbelievably delicious"
Tenderated Hams

"Build a profitable sales volume in an exclusive territory"

KREY PACKING COMPANY
ST. LOUIS, MISSOURI

for "SELECTED" JOBBERS

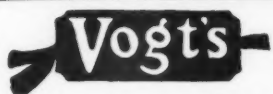
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Hams—Bacon—Sausages—Lard—Scrapple
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Who's Welcome*

is the man who can and does contribute IDEAS to his customers. If you give retailers concrete suggestions on how to make more money, you in turn will profit more.

"MEAT RETAILING" by A. C. Schueren, is a goldmine of ideas. It is the only textbook of its kind, and its 850 pages devoted to meat retailing problems provide ammunition for scores of calls on each of your retail accounts.

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THE NATIONAL PROVISIONER
407 S. Dearborn St. Chicago, Ill.

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Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Beef Salesman

Beef salesman with branch house, packing-house, chain buyer and state buyer experience. Also several years branch house manager and manufacturing experience. Can handle help and willing to go anywhere. References. W-721, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

I Can Help Your Company

Canadian Packers, with volume of 150,000 to 900,000 pounds weekly, do you know which of your departments, which products and employees, are making or losing money? I can help you put your organization on a smoother working basis. Strictly confidential! 15 years' experience. W-717, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Beef Man

Experienced, progressive, first-class beef man is wanted to handle car routes and entire beef department for small Milwaukee packer. State age, experience and references. Only high-class man need apply. W-716, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Investment Opportunity

Small Ontario packing plant in strategic location, with excellent connection and outstanding product, would like to contact immediately a man with capital, or would consider employment with investment if capable of handling some duty. W-719, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Meat Buyer

Wanted, meat buyer with supervision experience for super market chain. Give age, salary, reference and experience. Applications held confidential, if desired. W-712, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Canning Room Foreman

Wanted, experienced canning room foreman for full line. Must be thoroughly familiar with manufacture of dog food. W-715, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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Do You Need a Good Man?

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THE NATIONAL
PROVISIONER

Business Opportunities

Chicago Branch House for Rent

For rent, ideal branch house. Refrigerated space 8,000 square feet; tiled beef cooler adjoining refrigerated pork and provision room with ample offices in front. Located near the Chicago Loop. FS-700, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Plant for Sale

Excellent opportunity to buy Chicago sausage plant and land. Plant is 100 by 75 on 4 lots, with 4 vacant lots adjoining to allow for expansion. Capacity 100,000 lbs. weekly. Modern equipment and ample cooler space. Owners wish to retire. For details write FS-708, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Purchase Inactive Plant

Want to purchase corporation charter of inactive packing or provision firm, provided it is very old; or a going concern no matter how small, if organized many years ago. Either must have clean record. W-722, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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CUTTING LAMB
CUTTING VEAL
CUTTING BEEF

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PROVISIONER
407 S. Dearborn St. Chicago, Ill.

Equipment Wanted

Rendering Machinery

Wanted for user, Hydraulic Curb Press and Pump; Rotary Dryer; Kettles; 2-Filter Presses; Evaporator; Cooker; Lard Cooling Roll. What have you to offer. W-718, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Derinding Machine

For sale, electric derinding machine in perfect condition. Priced low for quick sale. FS-720, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

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STUFFER:—
One 300-lb. Buffalo stuffer. Price \$225.00 f.o.b. Wilmington.
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One belt-driven Lard Press 8 ft. 4 in. high, 5 ft. wide, 38-in. curb. This Lard Press is made by Mt. Gilead, Ohio Press Mfg. Co., and has 5 plates, hydraulic gauge and valves. Price \$450.00 f.o.b. Wilmington.
Will ship on approval, six months to pay.

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Wilmington, Delaware

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HYGRADE'S

Frankfurters in
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
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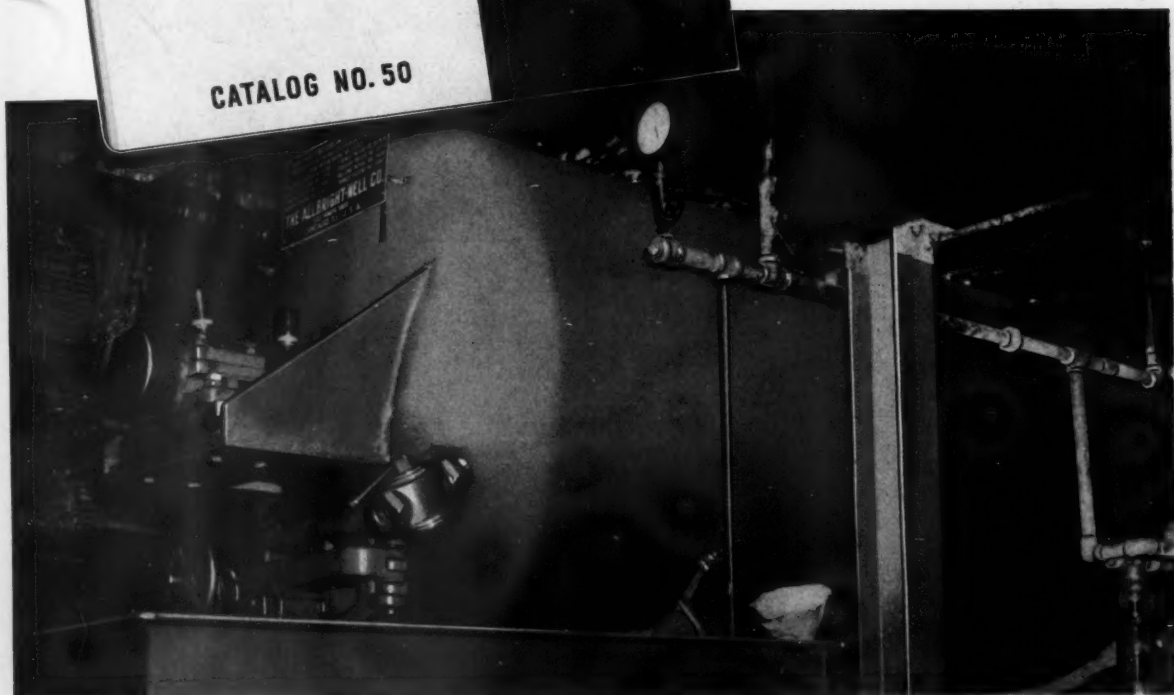
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